Journal of Food Protection, Vol. 75, No. 12, 2012, Pages 2274–2304
doi:10.4315/0362-028X.75.12.2274
Copyright ©, International Association for Food Protection

Journal of Food Protection Indices to Volume 75

AUTHOR INDEX

AABO, S., see Birk, 353; Müller, 456
ABLEY, M. J., *Campylobacter* in swine, 139
ABRAMO, F., see Bozzetta, 1536
ADHIKARI, B., see Taylor, 738
AGERSØ, Y., see Müller, 456
AGYEKUM, A. K., see Richardson, 884
AHN, J., see He, 1090
AKAKI, D., see Humblot, 1642
AKINS, E. D., see Cevallos-Cevallos, 1783
ALALI, W. Q., *Salmonella* and *L. monocytogenes* in reduced-sodium salads, 1043; *Salmonella* in chicken meat in Russia, 1469
ALALI, W. Q., see Beuchat, 1930; Donado-Godoy, 1134; Ta, 1851
ALDEREES, F., Assessment of microbial quality of shrimp, 2190
ALLEN, K. J., PAH content and antimicrobial activity of traditionally smoked salmon, 1878
ALONSO, S., see Giacometti, 1263
ALONSO-CALLEJA, C., see Álvarez-Fernández, 847
AL SAKKAF, A., *D*- and *z*-values for *C. jejuni*, 1029
AL-TAHER, F., see Douglas, 1270
ALTER, T., see Koralage, 1846
ALTHAUS, D., Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
ALTROCK, A. V., see Döhne, 1839
ÁLVAREZ-FERNÁNDEZ, E., Microbial load and antimicrobial resistance in table eggs, 847
ALVES, D. P., see Labello Barbosa, 601
AMJAD, M., see Iqbal, 1528
AMOAKO, K. K., see Shields, 1243
ANASTASIO, A., see Pepe, 976
ANCISO, J., see Park, 2055
ANDERSON, M., see Sulaiman, 1447
ANDERSON, R. C., Thymol, diphenyliodonium chloride, and *Campylobacter* in swine, 758
ANDERSON, R. C., see Edrington, 314; Farrow, 573
ANDRADE, M. J., see Luque, 85
ANDRADE, N. J., see Araújo, 701
ANDRÉ, S., Peracetic acid biocides efficiency against spores, 371
ANDRITSOS, N. D., Culture media for *L. monocytogenes* detection, 1518
ANKLAM, K. S., STEC real-time multiplex PCR, 643
ANNOUS, B. A., see Kamleh, 2082
AQUILI, V., see Subils, 959
ARAÚJO, E. A., Antimicrobial effects of silver nanoparticles, 701
ARCHAMBAULT, M., see Tremblay, 1595
ARENDS, K. D., see Miller, 320
ARIJS, D., see Rasschaert, 859
ARIÑO, A., see Gómez, 1077; Iqbal, 1528
ARRIGONI, N., see Giacometti, 1263
ARTÉS-HERNÁNDEZ, F., see Tomás-Callejas, 304
ARTHUR, T. M., see Brichta-Harhay, 854; Kalchayanand, 1207; Schmidt, 2213
ASI, M. R., see Iqbal, 1528
ASLAM, M., Resistance and virulence genotypes of *E. faecalis*, 1486
ASSATARAKUL, K., Patulin reduction by UV radiation, 717
ATHANASSIOU, C. G., see Kavallieratos, 942
AYDIN, A., see Cannon, 1532
AYERS, T., see Taylor, 341

BABU, D., see Van Loo, 1148
BACCIU, D., see Ritter, 437
BACH, S., see Bezanson, 480; Toivonen, 2208
BACK, K.-H., Spray method to recover heat-injured microorganisms, 1867
BADONI, M., see Yang, 144
BAE, D., Responses of *L. monocytogenes* to salt stress, 906
BAEK, S.-B., see Kim, 184
BAERT, L., see Li, 1350
BAINES, R., see Soon, 793
BALACHANDRAN, P., Rapid detection of *Salmonella* in pet food, 347
BALAGUÉ, C., see Subils, 959
BALL, J., see Miller, 320
BANASZEWSKI, K., see Douglas, 1270
BANCERZ-KISIEL, A., Bioserotypes and virulence markers of *Y. enterocolitica*, 2219
BANERJEE, S., see Waturangi, 651
BANIA, J., see Lis, 238
BAO, Y., see Li, 2228
BARAHONA, M. J., see Carreira, 2100
BARBA, J., see Perez-Montaño, 867
BARÉ, J., see Vaerewijck, 541
BARONE, G., see Storelli, 189
BAROUGH, N., see Dongmo Fogang, 547
BARZILAY, E., see Kay, 762
BATZ, M. B., Ranking disease burden of pathogen-food pairs in the United States, 1278
BATZ, M. B., see Hoffmann, 1292
BAUER, N., see Luchansky, 62
BAYARRI, S., *T. gondii* in pork meat and cured ham, 597
BEAM, A. L., see Lombard, 1562
BEAM, S. W., see McCollum, 1759
BEGLEY, M., see Oshima, 1734
BEKAL, S., see Gaulin, 71
BELK, K. E., see Fouladkhah, 1751; Geornaras, 1960; Moschonas, 1023; Pittman, 1701
BELLETTI, N., see Patrignani, 591
BENDER, J., see Harris, 2251
BERDNIK, I., see Crandall, 1660
BERGHAUS, R. D., see Lungu, 743
BERGHOLZ, T. M., see Kang, 1619
BERNARDES, P. C., see Araújo, 701
BERNO, L., see Silva, 1580
BERRANG, M. E., Airborne *Listeria*, 1328
BERRANG, M. E., see Cox, 1896
BERRY, E. D., Reduction of *E. coli* O157:H7 by soil solarization, 7
BERTSCHY, I., see Endimiani, 137
BESKHLEBNAYA, V., see Koohmaraie, 1464
BESTER, L. A., *Campylobacter* from different poultry production systems, 154
BETTI, M., see Liu, 497
BEUCHAT, L. R., Inactivation of *Salmonella* on pecans, 1930
BEUCHAT, L. R., see Alali, 1043
BEUTIN, L., STEC O104:H4 outbreak in Germany, 408
BEYATLI, Y., see Onal Darilmaz, 359
BEYS DA SILVA, W. O., see Ritter, 437
BEZANSON, G., *E. coli* O157:H7 survival on romaine lettuce, 480
BIANCHINI, A., Extrusion and food safety, 1646
BIHN, E. A., see Harris, 2251
BIN KINGOMBE, C. I., see Shields, 1243
BIRD, P., see Balachandran, 347
BIRK, T., Survival of *Salmonella* in gastric environments, 353
BIRK, T., see Müller, 456
BJARNADÓTTIR, B., see Müller, 456
BLACKSTONE, G., see Ekins, 1107

Journal of Food Protection, Vol. 75, No. 12, 2012, Pages 2274–2304
doi:10.4315/0362-028X.75.12.2274
Copyright ©, International Association for Food Protection

Journal of Food Protection Indices to Volume 75

AUTHOR INDEX

AABO, S., see Birk, 353; Müller, 456
ABLEY, M. J., *Campylobacter* in swine, 139
ABRAMO, F., see Bozzetta, 1536
ADHIKARI, B., see Taylor, 738
AGERSØ, Y., see Müller, 456
AGYEKUM, A. K., see Richardson, 884
AHN, J., see He, 1090
AKAKI, D., see Humblot, 1642
AKINS, E. D., see Cevallos-Cevallos, 1783
ALALI, W. Q., *Salmonella* and *L. monocytogenes* in reduced-sodium salads, 1043; *Salmonella* in chicken meat in Russia, 1469
ALALI, W. Q., see Beuchat, 1930; Donado-Godoy, 1134; Ta, 1851
ALDEREES, F., Assessment of microbial quality of shrimp, 2190
ALLEN, K. J., PAH content and antimicrobial activity of traditionally smoked salmon, 1878
ALONSO, S., see Giacometti, 1263
ALONSO-CALLEJA, C., see Álvarez-Fernández, 847
AL SAKKAF, A., *D*- and *z*-values for *C. jejuni*, 1029
AL-TAHER, F., see Douglas, 1270
ALTER, T., see Koralage, 1846
ALTHAUS, D., Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
ALTROCK, A. V., see Döhne, 1839
ÁLVAREZ-FERNÁNDEZ, E., Microbial load and antimicrobial resistance in table eggs, 847
ALVES, D. P., see Labello Barbosa, 601
AMJAD, M., see Iqbal, 1528
AMOAKO, K. K., see Shields, 1243
ANASTASIO, A., see Pepe, 976
ANCISO, J., see Park, 2055
ANDERSON, M., see Sulaiman, 1447
ANDERSON, R. C., Thymol, diphenyliodonium chloride, and *Campylobacter* in swine, 758
ANDERSON, R. C., see Edrington, 314; Farrow, 573
ANDRADE, M. J., see Luque, 85
ANDRADE, N. J., see Araújo, 701
ANDRÉ, S., Peracetic acid biocides efficiency against spores, 371
ANDRITSOS, N. D., Culture media for *L. monocytogenes* detection, 1518
ANKLAM, K. S., STEC real-time multiplex PCR, 643
ANNOUS, B. A., see Kamleh, 2082
AQUILI, V., see Subils, 959
ARAÚJO, E. A., Antimicrobial effects of silver nanoparticles, 701
ARCHAMBAULT, M., see Tremblay, 1595
ARENDS, K. D., see Miller, 320
ARIJS, D., see Rasschaert, 859
ARIÑO, A., see Gómez, 1077; Iqbal, 1528
ARRIGONI, N., see Giacometti, 1263
ARTÉS-HERNÁNDEZ, F., see Tomás-Callejas, 304
ARTHUR, T. M., see Brichta-Harhay, 854; Kalchayanand, 1207; Schmidt, 2213
ASI, M. R., see Iqbal, 1528
ASLAM, M., Resistance and virulence genotypes of *E. faecalis*, 1486
ASSATARAKUL, K., Patulin reduction by UV radiation, 717
ATHANASSIOU, C. G., see Kavallieratos, 942
AYDIN, A., see Cannon, 1532
AYERS, T., see Taylor, 341

BABU, D., see Van Loo, 1148
BACCIU, D., see Ritter, 437
BACH, S., see Bezanson, 480; Toivonen, 2208
BACK, K.-H., Spray method to recover heat-injured microorganisms, 1867
BADONI, M., see Yang, 144
BAE, D., Responses of *L. monocytogenes* to salt stress, 906
BAEK, S.-B., see Kim, 184
BAERT, L., see Li, 1350
BAINES, R., see Soon, 793
BALACHANDRAN, P., Rapid detection of *Salmonella* in pet food, 347
BALAGUÉ, C., see Subils, 959
BALL, J., see Miller, 320
BANASZEWSKI, K., see Douglas, 1270
BANCERZ-KISIEL, A., Bioserotypes and virulence markers of *Y. enterocolitica*, 2219
BANERJEE, S., see Waturangi, 651
BANIA, J., see Lis, 238
BAO, Y., see Li, 2228
BARAHONA, M. J., see Carreira, 2100
BARBA, J., see Perez-Montaño, 867
BARÉ, J., see Vaerewijck, 541
BARONE, G., see Storelli, 189
BAROUGH, N., see Dongmo Fogang, 547
BARZILAY, E., see Kay, 762
BATZ, M. B., Ranking disease burden of pathogen-food pairs in the United States, 1278
BATZ, M. B., see Hoffmann, 1292
BAUER, N., see Luchansky, 62
BAYARRI, S., *T. gondii* in pork meat and cured ham, 597
BEAM, A. L., see Lombard, 1562
BEAM, S. W., see McCollum, 1759
BEGLEY, M., see Oshima, 1734
BEKAL, S., see Gaulin, 71
BELK, K. E., see Fouladkhah, 1751; Geornaras, 1960; Moschonas, 1023; Pittman, 1701
BELLETTI, N., see Patrignani, 591
BENDER, J., see Harris, 2251
BERDNIK, I., see Crandall, 1660
BERGHAUS, R. D., see Lungu, 743
BERGHOLZ, T. M., see Kang, 1619
BERNARDES, P. C., see Araújo, 701
BERNO, L., see Silva, 1580
BERRANG, M. E., Airborne *Listeria*, 1328
BERRANG, M. E., see Cox, 1896
BERRY, E. D., Reduction of *E. coli* O157:H7 by soil solarization, 7
BERTSCHY, I., see Endimiani, 137
BESKHLEBNAYA, V., see Koohmaraie, 1464
BESTER, L. A., *Campylobacter* from different poultry production systems, 154
BETTI, M., see Liu, 497
BEUCHAT, L. R., Inactivation of *Salmonella* on pecans, 1930
BEUCHAT, L. R., see Alali, 1043
BEUTIN, L., STEC O104:H4 outbreak in Germany, 408
BEYATLI, Y., see Onal Darilmaz, 359
BEYS DA SILVA, W. O., see Ritter, 437
BEZANSON, G., *E. coli* O157:H7 survival on romaine lettuce, 480
BIANCHINI, A., Extrusion and food safety, 1646
BIHN, E. A., see Harris, 2251
BIN KINGOMBE, C. I., see Shields, 1243
BIRD, P., see Balachandran, 347
BIRK, T., Survival of *Salmonella* in gastric environments, 353
BIRK, T., see Müller, 456
BJARNADÓTTIR, B., see Müller, 456
BLACKSTONE, G., see Ekins, 1107

BLADE, H., see Brown, 2172
BLAIS, B. W., EHEC-7 CHAS for identification of priority EHEC, 1691
BLAIS, B., see Bezanson, 480; Gill, 827
BLANKENBURG, C., Vadlamudi, 1766
BLASCO, L., see Kahala, 523
BLESSINGTON, T., Survival of foodborne pathogens on inoculated walnut kernels, 245
BLESSINGTON, T., see Harris, 2251
BLODGETT, R. J., see Jackson, 1382; Kase, 132
BOLTON, S. L., see Cannon, 1532
BONFOH, B., see Traoré, 1004
BONILAURI, P., see Giacometti, 1263, 2031
BONO, J. L., see Wang, 1418
BOOIJ, C. J. H., see van der Fels-Klerx, 1099
BOON, N., see Ceuppens, 690
BOOR, K. J., see Kang, 1619
BORENSTEIN, S., see Kase, 132
BÖRJESSON, T., see van der Fels-Klerx, 1099
BOSCHER, E., *L. monocytogenes* in pig farms, 889
BOSILEVAC, J. M., see Brichta-Harhay, 854; Kalchayanand, 1207; Schmidt, 2213
BOTELHO, A., see Carreira, 2100
BOYER, R., see Huff, 382
BOZZETTA, E., Fish authentication as fresh or frozen, 1536
BRASHEARS, M. M., see Vipham, 2110; Wolf, 1968
BRASILEIRO, I. S., see de Oliveira Souza, 1324
BRENNAN, B. M., see Miller, 320
BREVNOV, M., see Balachandran, 347
BRICHTA-HARHAY, D. M., Detection of salmonellae in bovine lymph nodes, 854
BRIDGER, K., see Phillips, 1862
BRITO, L., see Lourenço, 1411
BROGLIA, A., see Corrò, 1859
BROOKS, J. C., see Vipham, 2110
BROWN, E. W., see Chen, 1144
BROWN, J. L., PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
BROWN, L. G., Restaurant food cooling practices, 2172
BRUHN, C., see Maurer Abbot, 1117
BUCHANAN, R. L., PIF microbiological criteria, 989
BUCHHOLZ, A. L., *E. coli* cross-contamination during postharvest leafy green processing, 1920; *E. coli* O157:H7 transfer during postharvest leafy green processing, 1184
BUENAVENTURA, E., see McIntyre, 1715
BUFFER, J. L., Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
BUHR, R. J. see Cox, 1896
BURRIS, K. P., Antimicrobial activity of yerba mate extracts in pH 6.0 apple juice, 753
BUSH, E. J., see Haley, 428
BUYER, J. S., see Pimenta, 1883
BUYS, E. M., see Duhain, 936
BYRD, J. A., see Cox, 1896
BYRD-BREDBENNER, C., see Maurer Abbot, 1117
BYRNE, B. A., see Donado-Godoy, 874
BYSTRON, J., see Lis, 238

CABEZA, M. C., see García-Márquez, 2179
CABRERA-DÍAZ, E., see Márquez-González, 682; Perez-Montaño, 867
CAKMAKCI, S., Dominant filamentous fungi from moldy Civil cheese, 2045
CALL, J. E., see Luchansky, 62
CALLAWAY, T. R., see Anderson, 758; Edrington, 314; Farrow, 573
CAMBERO, M. I., see García-Márquez, 2179
CAMPOS-BRAVO, C. A., see Perez-Montaño, 867
CANNON, J. L., Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
CANNON, J. L., see Sharps, 1437
CAO, X.-L., Naphthalene in foods, 2163
CAPITA, R., see Álvarez-Fernández, 847
CAPOZZA, D., see Trifiletti, 394
CAPPOZZO, J., see Douglas, 1270
CAPPUYNS, A. M., see Skåra, 1227
CARDOSO, M., see Silva, 1580
CARLIN, F., see Chaine, 913
CARRAMIÑANA, J. J., see Gómez, 1077
CARREIRA, A. C., Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
CARTWRIGHT, E. J., see Kay, 762
CASTILLO, A., see King, 1589; Márquez-González, 682; Vadlamudi, 1766
CASTRO-ROSAS, J., see Torres-Vitela, 79
CAVADOS, C. F. G., see Chaves, 518
CENCETTI, E., see Bozzetta, 1536
CENCI-GOGA, B. T., see Rossitto, 2197
CERUSO, M., see Pepe, 976
CETIN, B., see Cakmakci, 2045
CEUPPENS, S., Gastric passage of *B. cereus*, 690
CEVALLOS-CEVALLOS, J. M., Dispersal of *Salmonella* Typhimurium by rain splash, 472; Growth of *C. perfringens* in refried beans, 1783
CHAI, Y., *Salmonella* Typhimurium detection on eggshells with wireless biosensors, 631
CHAINE, A., Decontamination of sugar syrup by pulsed light, 913
CHANEY, W. E., see Vipham, 2110
CHANG, S.-C., see Kung, 1814
CHAPMAN, B., see Brown, 779
CHAPMAN, B. J., see Mancini, 1829
CHARASLERTRANGSI, T., see Delcenserie, 748
CHARBONNEAU, D., see Balachandran, 347
CHARLES, D., see Meldrum, 2238
CHAVES, J. Q., *B. cereus* and *B. thuringiensis* isolated from ground roasted coffee, 518
CHAVES-LÓPEZ, C., Natural antimicrobials to control fungus growth in sausage surfaces, 104
CHEN, C. C., see Lando, 556
CHEN, F., see Kilonzo-Nthenge, 1512
CHEN, J., see Zhu, 465
CHEN, X.-M., see Allen, 1878
CHEN, YI, Detection of *Cronobacter* in powdered infant formula, 1144
CHEN, YANG, see Douglas, 1270
CHEN, Z.-Y., see Xing, 1654
CHENG, W. C., Acrylamide distribution in snack foods, 2158
CHIANG, M.-L., see Lin, 695
CHIN, B. A., see Chai, 631
CHIRTEL, S. J., see Keller, 1125
CHO, K.-S., see Jeong, 118
CHO, Y., see He, 1090
CHOI, C., see Kim, 184
CHOI, S.-W., see Lee, 179
CHON, J.-W., Enumeration of *B. cereus* with improved selective agar, 1342
CHOU, C.-C., see Lin, 695
CHOU, S. S., see Cheng, 2158
CHUN, H. S., see Lee, 179, 225
CHUNG, D. H., see Kim, 1213; Shim, 1991
CHUNG, M.-S., see Back, 1867
CHUNG, Y.-C., see Shim, 1991
CHUREY, J. J., see Assatarakul, 717; Durak, 1012, 1198
CIRIGLIANO, M., see Zhu, 580
CIROLINI, A., see Ramos, 1501
CIVERA, T., see Ekins, 1107
CLARK, A. G., see Cox, 1896
CLAVIJO, V., see Donado-Godoy, 1134
CLEMENT, A., see Hanning, 174
CLEMENTE, L., see Carreira, 2100
CLINQUART, A., see Delhalle, 2122
CLOTILDE, L. M., see Lin, 2028
COBLE, J., see Salter, 405
CONTE, A., see Germinara, 366
COOK, A., Bacterial pathogens on retail chicken breasts, 34

COPIN, S., MPN-PCR of *V. parahaemolyticus* with IAC in shrimp, 150
CORBELLINI, L. G., see Silva, 1580
CÓRDOBA, J. J., see Luque, 85
CORDRAY, J. C., see Kudra, 1063
CORRÒ, M., Hygiene assessment of outdoor camel slaughter in Sahrawi refugee camps, 1859
CORTESI, M. L., see Pepe, 976
CORTI, S., see Althaus, 1338
COSGROVE, S., see McCollum, 1759
COSSI, M. V. C., Chicken sampling techniques, 29
COTTER, P. D., see Norberg, 607
COX, N. A., *Campylobacter* transmission in eggs, 1896
CRANDALL, P., Companies' opinions of Global Food Safety Initiative, 1660
CRANDALL, P. G., see Ndahetuye, 1429; Van Loo, 1148
CRAY, W. C., JR., see Medina, 819; Tillman, 1548; Wasilenko, 1939
CREEL, D. V., see Muth, 449
CROCI, L., see Pepe, 976
CRONQUIST, A. B., see McCollum, 1759
CROOK, J., see Rossitto, 2197
CROVATO, S., see Trifiletti, 394
CROWLEY, E., see Balachandran, 347
CULLOR, J. S., see Rossitto, 2197
CUNHA, M. V., see Carreira, 2100
CUTTER, C. N., see Yoder, 14
CZUPRYNSKI, C. J., see Faith, 567

DABEKA, B., see Cao, 2163
DAELMAN, J., see Lahou, 706
DAGDEMIR, E., see Cakmakci, 2045
DAIGNAULT, D., see Tremblay, 1595
DALSGAARD, A., see Dang, 1317; Schultz, 376
DAMBROSIO, A., see Storelli, 189
DAMINELLI, P., see Giacometti, 1263, 2031
DANG, S. T. T., *E. coli* contamination of fish, 1317
DANYLUK, M. D., see Cevallos-Cevallos, 472, 1783; Harris, 2251; Kimber, 1394; Tomás-Callejas, 304
DARGATZ, D. A., see Haley, 428; Lombard, 1562
DA ROCHA, L. S., Antimicrobial-resistant *Listeria* in retail meat, 2136
DA SILVA, A., JR., see de Oliveira Souza, 1324
DA SILVA, J. F. M., see Pimenta, 1883
DA SILVA, L. H. M., see Araújo, 701
DAUBE, G., see Delhalle, 2122
DAVIDSON, G. R., see Buchholz, 1184, 1920
DAVIDSON, P. M., see Burris, 753
DE AGUIAR FERREIRA, M., see de Oliveira Souza, 1324
DE ALMEIDA, M. V., see Cossi, 29
DE ÁVILA, F. A., see Stella, 1698
DEBROY, C., see Medina, 819
DE CARVALHO, A. F., see de Oliveira Souza, 1324
DE CRISTOFARO, A., see Germinara, 366
DEEN, B. D., see Lumor, 1036, 1113
DE JONGE, R., see Birk, 353
DELAQUIS, P., see Bezanson, 480; Harris, 2251; Toivonen, 2208
DE LA ZERDA, M. J., see Koohmaraie, 1464
DELCENSERIE, V., Glucose decreases virulence of EHEC, 748
DELCENSERIE, V., see Zeinhom, 1796
DELHALLE, L., Exposure assessment of *L. monocytogenes* in goat cheese, 2122
DEL NOBILE, M. A., see Germinara, 366
DE MARTINIS, E. C. P., see Gomes, 1083
DEMIRCI, A., see Keklik, 281
DENBOW, C., see Huff, 382
DENIS, J.-B., see Thebault, 1249
DENIS, M., see Boscher, 889
DENNIS, S., see Hoelzer, 328
DE OLIVEIRA, C. E. L., see Trindade, 1139
DE OLIVEIRA SOUZA, S. M., Nested PCR for *L. monocytogenes hlyA* gene detection, 1324
DE SÁ, J. P. N., see Araújo, 701
DESAI, M. A., Reduction of *L. monocytogenes* biofilms by essential oils, 1332
DESCHÊNES, M., see Blais, 1691
DE SMET, S., see Michiels, 1974; Rasschaert, 859
DIARRA, M. S., see Aslam, 1486
DIAS, M. R., see Cossi, 29
DIAS, V., see Silva, 1580
DIAS, V. L., see Labello Barbosa, 601
DICKSON, J. S., see Kudra, 1063, 1728; Sullivan, 1071; Wen, 576
DIERICK, N., see Michiels, 1974
DIEZ-GONZALEZ, F., see Lumor, 1036, 1113
DI LELLO, S., see Corrò, 1859
DION, R., see Gaulin, 812
DI PALMA, A., see Germinara, 366
DIRKS, B. P., Nonthermal plasma reduction of pathogens on chicken, 22
DOBRYNIN, D., see Dirks, 22
DÖHNE, S., Antibiotic susceptibility in zoonotic bacteria, 1839
DOMIG, K. J., see Zunabovic, 504
DOMÍNGUEZ-RODRÍGUEZ, J., see Álvarez-Fernández, 847
DONADO-GODOY, P., *Salmonella* from Colombian poultry farms, 874; *Salmonella* on chicken meat in Colombia, 1134
DONGMO FOGANG, H. P., Bioefficacy of *Z. xanthoxyloides* oils on *A. obtectus*, 547
DOORES, S., see Yoder, 14
DÖPFER, D., see Anklam, 643
DOS SANTOS PEREIRA, D. U., see Trindade, 1139
DOUGLAS, D., β-Lactam and flunixin test for raw milk, 1270
DOYLE, M. P., see Alali, 1469; Cannon, 1532; Cox, 1896; Donado-Godoy, 1134; Newell, 1157; Ta, 1851; Zhao, 1555
DRIESKENS, K., see Ceuppens, 690
DROSINOS, E. H., see Andritsos, 1518
D'SOUZA, D. H., see Horm, 1984
D'SOUZA, T., HHP has minimal effect on *Salmonella* in peanut butter, 169
DUCHIN, J. S., see Kay, 762
DUFFY, L. L., *Arcobacter* spp. on beef carcasses, 1479
DUHAIN, G. L. M. C., Effect of processing on *C. parvum*, 936
DUNIERE, L., see Miszczycha, 1373
DURAK, M. Z., Ethyl pyruvate decontamination of green onions and spinach, 1012; UV, ASC, and mild-heat decontamination of green onions and spinach, 1198
DYENSON, N., see Crandall, 1660
DYKES, G. A., see Hui, 1507; Nguyen, 195

EBEL, E. D., Underdiagnosis parameters for five pathogens, 775
EBNER, G., see Subils, 959
ECHEVERRY, A., see Vipham, 2110; Wolf, 1968
EDMONDS, S. L., Hand hygiene regimens, 1303
EDRINGTON, T. S., Vitamin D and *E. coli* O157:H7, 314
EDRINGTON, T. S., see Anderson, 758; Farrow, 573; Haneklaus, 1131
EGAN, J., see Brown, 2172
EGAN, K., see Hoelzer, 328
EHS-NET WORKING GROUP, see Brown, 2172
EKINS, J., Development of a PCR assay for detection of ruminant DNA, 1107
EKKERT, J., see Taylor, 738
ELEMS, C. A., see Chen, 1144
ELEN, O., see van der Fels-Klerx, 1099
EL-KHOLY, A. M., see Zeinhom, 1796
ELLIS, P., see Meldrum, 2238
ELLOUZE, M., see Delhalle, 2122
EL-SHINAWY, S. H., see Zeinhom, 1796
ENACHE, E., see Glass, 838
ENDIMIANI, A., CMY-2–producing *E. coli* in milk, 137
ENGEMANN, J., see Fan, 1611
ERDMAN, M. M., see Haley, 428; Lombard, 1562
ERF, G. F., see Kanayeva, 1951
ERRICO, L., see Storelli, 189
ERTEN, E. S., see Jackson, 1382
ESCUDERO, B. I., Persistence and transferability of norovirus, 927
ESKRIDGE, K. M., see Bianchini, 1646

ESSACK, S. Y., see Bester, 154
ESTEBAN, E., see Medina, 819
ETTESTAD, P. J., see McCollum, 1759
EVERSTINE, K., see Brown, 2172

FAGAN, N., see Duffy, 1479
FAITH, N. G., Antibacterial activity of vinegar on spinach leaves, 567
FAITH, N. G., see Glass, 838
FAN, X., In-package ozonation of tomato, 1611
FARROW, R. L., Citrus by-products and *Salmonella* in pigs, 573
FARROW, R. L., see Edrington, 314
FARZINEZHADIZADEH, H., see Rahimi, 2223
FAVOREEL, H. W., see Vaerewijck, 541
FEDORKA-CRAY, P. J., see Cox, 1896; Haley, 428; Lombard, 1562
FEGAN, N., see Nguyen, 195
FENG, H., see Fransisca, 261; Zhou, 563
FENG, P. C. H., see Kase, 132
FERNANDES, P. E., see Araújo, 701
FERNÁNDEZ-LÓPEZ, J., see Chaves-López, 104
FERREIRA, J. F., see Ramos, 1501
FERRONATTO, A., see Silva, 1580
FIALHO, J. F. Q., JR., see Araújo, 701
FINAZZI, G., see Giacometti, 1263, 2031
FITZGERALD, G. F., see Norberg, 607
FITZSIMMONS, A., see Oshima, 1734
FLECK, S., see Hanning, 174
FLEISCHMAN, G. J., see Keller, 1125
FLORIO, D., see Giacometti, 1263
FORTIS, L., see Medina, 819
FOSSLER, C. P., see Lombard, 1562
FOULADKHAH, A., Lactic acid decontamination of beef trimmings, 1751
FRANCO, R. M. B., see Labello Barbosa, 601
FRANK, J. F., see Berrang, 1328; Lourenço, 1411
FRANSISCA, L., Seeds disinfection and effect of surface roughness, 261
FRATAMICO, P. M., see Medina, 819; Smith 2241; Tillman, 1548; Wasilenko, 1939
FREDRICKSON, N. R., see Lumor, 1036, 1113
FREY, J., see Traoré, 1004
FRIBERG, M., see Balachandran, 347
FRICKER, C. M., see Edmonds, 1303
FRIDMAN, A., see Dirks, 22
FRIDMAN, G., see Dirks, 22
FRIEDMAN, M., see Juneja, 289
FRIEDRICH, L. M., see Cevallos-Cevallos, 1783
FUENTES-ZARAGOZA, E., see Chaves-López, 104
FUNK, J. A., see Abley, 139
FURTADO, M. R., see Balachandran, 347

GALANIS, E., see McIntyre, 1715; Taylor, 738
GANET, S., see Miszczycha, 1373
GÄNZLE, M. G., see Liu, 497
GAO, S., IC test strip for rapid detection of abrin, 112
GARAY-MARTINEZ, L. E., see Torres-Vitela, 79
GARCIA, S., see Perez-Montaño, 867
GARCÍA-MÁRQUEZ, I., Fresh pork loin irradiation, 2179
GARDINI, F., see Patrignani, 591
GARDNER, I., see Donado-Godoy, 874
GARIGLIANI, A., see Giacometti, 1263
GARMYN, A. J., see Wolf, 1968
GAROFALO, R., see Storelli, 189
GARSIDE, J., see Meldrum, 2238
GASHE, B. A., see Samaxa, 637
GATES, M., see Durak, 1012
GAULIN, C., *E. coli* O157:H7 foodborne outbreak, raw milk cheese, investigative methods, 812; Listeriosis outbreak and pasteurized cheese, 71
GAUTAM, R., see Park, 2055
GAUTHIER, M., see Blais, 1691
GAY, M., see Copin, 150
GAYDASHOV, R., see Alali, 1469
GENOVESE, K. J., see Anderson, 758; Farrow, 573
GENSEL, C., see Escudero, 927
GEORGE, B., see Salter, 405
GEORNARAS, I., Chemical decontamination of beef trimmings, 1960
GEORNARAS, I., see Fouladkhah, 1751; Moschonas, 1023; Pittman, 1701
GERALDES, M., see Carreira, 2100
GERMINARA, G. S., Active biobased packaging to control granary weevil, 366
GEVEKE, D. J., see Ukuku, 1912
GHATE, V., see Huang, 1320
GHOSH, T. S., see McCollum, 1759
GIACOMETTI, F., Foodborne pathogens in milk filters, 1263; Raw milk risk assessment, 2031
GIACOMINELLI-STUFFLER, R., see Storelli, 189
GILL, A., Method to detect VTEC in food, 827
GILL, A., see Bezanson, 480
GILL, C. O., see Yang, 144
GILL, V. S., see Jacobson, 400
GILMORE, D., see Hanning, 174
GILMOUR, M., see Bezanson, 480
GINGRAS, S., see Gaulin, 812
GLASS, K. A., STEC control in pepperoni, 838
GODWIN, S., see Kilonzo-Nthenge, 1512
GOEDHART, P. W., see van der Fels-Klerx, 1099
GOINS, D., see Balachandran, 347
GOJI, N., see Shields, 1243
GOMES, B. G., Probiotic potential of *L. sakei* 1, 1083
GÓMEZ, D., Sampling for *L. monocytogenes* on stainless steel surfaces, 1077
GOMEZ-ALDAPA, C. A., see Torres-Vitela, 79
GOMPA, L., see Bianchini, 1646
GONZALES, S., see Donado-Godoy, 1134
GONZALES, T. K., see Anklam, 643
GONZALEZ-AGUILAR, D., see Perez-Montaño, 867
GOODRIDGE, L., see Harris, 2251; Pittman, 1701
GOULD, L. H., see Taylor, 341
GRACIA, M. J., see Bayarri, 597
GRAHAM, T. E., see Jackson, 1382
GRANT, C. C. R., see Taylor, 738
GRASSO, E. M., see Keller, 1125
GREESON, K., see Koohmaraie, 1464
GRIFFIN, D. B., see Haneklaus, 1131; King, 1589
GRIFFITHS, M. W., see Delcenserie, 748; Zeinhom, 1796
GROVE, S. F., see Keller, 1125
GRÜNING, P., see Döhne, 1839
GU, G., see Cevallos-Cevallos, 472
GUARALDO, A. M. A., see Labello Barbosa, 601
GUÉHI, S. T., see Mathurin, 1167
GUERRA, P., see Silva, 1580
GUERZONI, M. E., see Guglielmotti, 1634
GUGLIELMOTTI, D. M., Influence of HPH and heat on dairy *Leuconostoc* strains, 1634
GUMUSTEKIN, Y., see Onal Darilmaz, 918
GUNATHILAKA, G. U., see da Rocha, 2136
GUO, C., Patulin adsorption using inactivated yeast powder, 585
GURSES, M., see Cakmakci, 2045
GURTLER, J. B., Propylparaben sensitizes *Salmonella*, 443
GURTLER, J. B., see Fan, 1611; Jin, 1368
GUSTAR, N. E., see Lowther, 389
GUYOT, J.-P., see Humblot, 1642

HA, J.-H., see Kim, 184
HA, S.-D., see Kim, 184
HA, T., see Ekins, 1107
HABTEMARIAM, T., see Woubit, 660
HAGIWARA, S., see Kimura, 1823
HAGTVEDT, T., see Røssvoll, 1673
HAHN, K. R., see Shields, 1243
HALEY, C. A., *Salmonella* prevalence and susceptibility in 2000 and 2006, 428

HALIK, L. A., see Keller, 1125
HAMEDY, A., see Döhne, 1839
HAMMACK, T. S., see Chen, 1144; Jacobson, 400
HAN, S.-T., see Lee, 179
HANEKLAUS, A. N., *Salmonella* prevalence in bovine lymph nodes among feedyards, 1131
HANNING, I., MRSA and raw poultry, 174
HANSEN, T. B., see Birk, 353
HARADA, T., see Hiroi, 1774
HARA-KUDO, Y., see Hiroi, 1774
HARBOE, A., see Birk, 353
HARDIN, M. D., see King, 1589; Márquez-González, 682; Muras, 255
HARHAY, D. M., see Wang, 1418
HARRIS, K. B., see Haneklaus, 1131; Márquez-González, 682; Muras, 255
HARRIS, L. J., Research protocols for agricultural water, 2251
HARRIS, L. J., see Blessington, 245; Kimber, 1394
HARRISON, J. A., see Mayer, 1453
HARTE, F. M., see Burris, 753; Horm, 1984
HARTNELL, R. E., see Lowther, 389
HARTTER, T., see Bianchini, 1646
HARVEY, R. B., see Anderson, 758
HATAB, S, see Guo, 585
HAVELAAR, A. H., see Smid, 270
HAYALOGLU, A. A., see Cakmakci, 2045
HE, X., Probiotic deconjugation of bile salts, 1090
HE, X., see Rasooly, 951
HEDBERG, C. W., see Miller, 320; Petran, 2007, 2016
HÉDIN, S., see André, 371
HEINEMANN, P. H., see Keklik, 281
HENDERSON, S. B., see Kovačević, 216
HENLEY, S. C., Unique food handling practices of minority consumers, 2050
HENNING, W. R., see Yoder, 14
HENRY, C., see Glass, 838
HEREDIA, N. L., see Perez-Montaño, 867
HERES, L., see Smid, 270
HERRERA, A., see Bayarri, 597
HERTZEL, G., see Bianchini, 1646
HEYNDRICKX, M., see Michiels, 1974; Rasschaert, 859
HIERLIHY, T., see Cao, 2163
HIETANIEMI, V., see van der Fels-Klerx, 1099
HILL, C., see Norberg, 607; Oshima, 1734
HIROI, M., Antimicrobial resistance of bacteria from meats and animals, 1774
HITOMI, J., Yaguchi, 1806
HOANG, L., see Taylor, 738
HOELZER, K., Produce consumption patterns in the United States, 328
HOFACRE, C. L., see Cox, 1896; Lungu, 743
HOFER, E., see Althaus, 1338
HOFFMANN, S., Cost of illness and QALY loss for U.S. foodborne illnesses, 1292
HOFFMANN, S., see Batz, 1278
HOLMES, S., see Salter, 405
HOLT, K. G., see Taylor, 341
HOLVOET, K., Microbial performance of fresh produce processing, 671
HONG, T.-Y., see Kung, 1814
HORIKAWA, S., see Chai, 631
HORM, K. M., Human norovirus surrogate reduction in fluid foods by HPH, 1984
HOSOYA, K., Yaguchi, 1806
HOUARD, E., see Boscher, 889
HOUF, K., see Vaerewijck, 541
HSIEH, Y.-H. P., see Alderees, 2190
HUANG, L., see Hwang, 1404
HUANG, Q., see Robertson, 982
HUANG, W. S., Low salinity stress in *V. parahaemolyticus*, 231
HUANG, Y., Microbial quality of seafoods in Singapore, 1320
HUDDLESTON, M., see Taylor, 738
HUEHN, S., see Koralage, 1846
HUERTA-DIAZ, M. A., see Lares, 725
HUFF, K., Effect of temperature on behavior of pathogens associated with jalepeños, 382
HUI, Y. W., Modulation of bacterial attachment by herbs, 1507
HUMBLOT, C., *B. cereus* from African cereal-based infant foods, 1642
HUME, M., see Donado-Godoy, 1134
HUSZCZYNSKI, G., see Blais, 1691
HWANG, C.-A., *L. monocytogenes* on cooked ham surfaces treated with lactic acid, 1404
HWANG, C.-A., see Juneja, 289
HYEON, J.-Y., see Chon, 1342

IBEKWE, A. M., see Harris, 2251
ILIC, S., see Harris, 2251
IMANISHI, Y., see Yaguchi, 1806
INGHAM, B. H., see Wiegand, 48
INGHAM, S. C., see Wiegand, 48
INGMER, H., see Birk, 353
INGRAVALLE, F., see Bozzetta, 1536
IQBAL, Q., Effect of γ-radiation on molds and aflatoxins in hot peppers, 1528
IRVIN, K. A., see Jacobson, 400
ISMAÏL, J., see Gaulin, 812
IVANEK, R., see Park, 2055
IWATSUKI, K., see Minami, 1572
IZIDORO, T. B., see Souza, 973

JACKSON, E. E., Survey of U.S. raw milk, 1382
JACKSON-DAVIS, A. L., see Kudra, 1063, 1728; Sullivan, 1071
JACOBSEN, E., see Røssvoll, 1673
JACOBSON, A. P., Isolation of *Salmonella* from vegetables, 400
JACXSENS, L., see Holvoet, 671; Lahou, 706; Osés, 95
JAIME, I., see Osés, 95
JANISIEWICZ, W. J., see Pimenta, 1883
JANZEN, T. W., see Shields, 1243
JATRI-HAMDI, S., see Corrò, 1859
JAYKUS, L. A., see Escudero, 927; Liu, 2151
JENSON, I., see Phillips, 1862; Small, 1524
JEON, J.-H., Stored food mite and *P. ussuriensis*, 1258
JEONG, E.-Y., *P. sepium* and acaricide, 118
JIANG, X., see Li, 1350
JIN, T., Inactivation of *Salmonella* on tomato stem scars, 1368
JIN, T. Z., see Gurtler, 443; Li, 2234
JOHNS, M. W., see Jones, 1492
JONES, G., see Al Sakkaf, 1029
JONES, M., see Bae, 906
JONES, T. H., F-RNA coliphage and HEV on hog carcasses, 1492
JONES, T. H., see Vail, 2142
JONES, Y. L., see Ekins, 1107
JOUTSJOKI, V., see Kahala, 523
JULMI, A., see Althaus, 1338
JUNEJA, V. K., Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
JUNEJA, V. K., see Hwang, 1404; Mukhopadhyay, 1219
JUNG, J. H., see Lee, 2000
JURDI, M., see Kamleh, 2082
JUSKELIS, R., see Douglas, 1270

KADOTA, T., see Yoshinari, 1355
KAHALA, M., Spoilage bacteria in carrots, 523
KAKIHARA, Y., see Kimura, 1823
KALCHAYANAND, N., Antimicrobial interventions against non-O157 STEC, 1207
KALCHAYANAND, N., see Brichta-Harhay, 854; Schmidt, 955, 2213; Wang, 1418
KAMEYA, H., see Kimura, 1823
KAMIKADO, H., see Oshima, 1734
KAMLEH, R., Food safety in Arab countries, 2082
KANANKEGE, K. S. T., see Anklam, 643
KANAYEVA, D. A., Rapid detection of *L. monocytogenes* using an impedance immunosensor, 1951

KANG, D.-H., see Back, 1867
KANG, J., *L. monocytogenes* growth on cold-smoked salmon, 1619
KANG, J., see Glass, 838
KANG, L., see Gao, 112
KARABERI, V., see Andritsos, 1518
KARNS, S. A., see Muth, 449
KARWE, M., see D'Souza, 169
KASE, J. A., Bagged produce and microbial quality, 132
KASE, J. A., see Lin, 2028
KASPAR, C. W., see Anklam, 643; Glass, 838
KATAOKA, A., see Glass, 838
KAUR, H., see Kimber, 1394
KAVALLIERATOS, N. G., Efficacy of insect growth regulators against stored-product pests, 942
KAWAMORI, F., see Hiroi, 1774
KAWAMOTO, S., see Kimura, 1823
KAY, M. K., Crayfish-associated vibriosis, 762
KEKLIK, N. M., Modeling of pulsed UV inactivation of pathogens on poultry, 281
KELL, A. J., see Shields, 1243
KELLER, S. E., Effect of growth on thermal resistance and survival of *Salmonella*, 1125
KENDALL, P., see Buffer, 1310
KENNELLY, P., see Miller, 320
KERDAHI, K., see Sulaiman, 1447
KETO-TIMONEN, R., Inhibition of toxigenesis of group II *C. botulinum* by nitrite, 1346
KICH, J. D., see Silva, 1580
KIERMEIER, A., see Small, 1524
KILONZO-NTHENGE, A., *C. sakazakii* in domestic kitchens, 1512
KIM, H. J., see Lee, 225
KIM, J. H., see Lee, 2000
KIM, J.-H., see Chon, 1342
KIM, K., see Shim, 1991
KIM, S.-O., see Back, 1867
KIM, S.-R., Preparation methods for recovering foodborne pathogens from produce, 1213
KIM, S.-W., Chlorine treatment for norovirus, 184
KIM, W.-I., see Kim, 1213
KIMBER, M. A., *Salmonella*, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394
KIMURA, A. C., see McCollum, 1759
KIMURA, K., Dynamics of radioactive cesium during milling of wheat, 1823
KING, A. M., Antimicrobial agent interventions for safety of pork variety meats, 1589
KITTS, D. D., see Allen, 1878
KLOS, R. F., see Miller, 320
KNEIFEL, W., see Zunabovic, 504
KNIEL, K., see Harris, 2251
KO, G., see Seo, 533
KÖFER, J., see Pölzler, 1835
KOFFI-NEVRY, R., see Mathurin, 1167
KOKTAVY, N., see Brown, 2172
KOO, H.-J., Antimicrobial resistance in foodborne *E. coli*, 966
KOO, M., see Lee, 225
KOO, O. K., see Ndahetuye, 1429
KOOHMARAIE, B., see Koohmaraie, 1464
KOOHMARAIE, M., Source tracking of *Salmonella* in ground beef, 1464
KOOHMARAIE, M., see Schmidt, 955
KOPRAL, C. A., see Lombard, 1562
KORALAGE, M. S. G., *Vibrio* spp. in shrimp prevalence and characteristics, 1846
KORKEALA, H., see Keto-Timonen, 1346; Ruusunen, 1791
KORSAK, N., see Delhalle, 2122
KOSATSKY, T., see Kovačević, 216
KOTWAL, G., see Sharps, 1437
KOUSSÉMON, M., see Traoré, 1004
KOVAČEVIĆ, J., Occurrence of *Listeria* spp. in food processing facilities, 216
KOZAK, K., see Balachandran, 347
KRABI, R., see Traoré, 1004
KREIENBROCK, L., see Döhne, 1839
KRISTENSEN, K., see Birk, 353
KROJ, A., In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
KRUEGER, N. A., see Anderson, 758; Farrow, 573
KUDRA, L. L., Control of *C. jejuni* in chicken breast meat, 1728; Control of *L. monocytogenes* in frankfurters and pork chops, 1063
KULIKOVSKII, A., see Alali, 1469
KUNG, H.-F., Biogenic amines in tuna sausage products, 1814
KUSHIDA, M. M., see Trindade, 1139
KWON, K. Y., see Lee, 225

LABBÉ R., Growth of *B. cereus* on fresh salmon, 1153
LABELLO BARBOSA, R., *T. cruzi* in açaí pulp in experimental acute Chagas disease, 601
LABUZA, T. P., see Lumor, 1036, 1113
LACOUR, B., see Chaine, 913
LACROIX, C., see Gaulin, 812
LADELY, S., see Wasilenko, 1939
LAHOU, E., Microbial performance in institutional catering, 706
LAILLER, R., see Thebault, 1249
LAMMERDING, A. M., see Cox, 1896
LAMPEL, K. A., see Chen, 1144
LANCIOTTI, R., see Guglielmotti, 1634; Patrignani, 591
LANDO, A. M., Trends in ownership and usage of food thermometers, 556
LA NEVE, F., see Ekins, 1107
LANGSRUD, S., see Røssvoll, 1673
LAPOINTE, G., see Delcenserie, 748
LARES, M. L., Hg and Cd in farmed bluefin tuna, 725
LARKIN, J. W., see Jackson, 1382
LARSON, E. M., see Kudra, 1063
LASAGABASTER, A., Sensitivity of fish spoilage and pathogen bacteria to pulsed light, 2039
LATIMER, H., see Luchansky, 62
LAU, B. P.-Y., see Niedzwiadek, 160
LAUZE, T. A., see Tillman, 1548
LAUZON, C. R., see Lin, 2028
LAVIK, R., see Røssvoll, 1673
LÁZARO, R., see Bayarri, 597
LE, H. T. H., see Ta, 1851
LECCE, L., see Germinara, 366
LEE, D. S., see Lee, 2000
LEE, H., see Yoon, 2116
LEE, H.-S., see Jeon, 1258; Jeong, 118
LEE, J. E., see Seo, 533
LEE, J.-Y., see Yoon, 2116
LEE, K. J., Lipophilic toxins in Korean gastropods, 2000
LEE, M. D., see Cox, 1896
LEE, M. H., see Kim, 184
LEE, N., Characteristics of *B. cereus* strains from Sunsik, 225
LEE, SOOMIN, see Yoon, 2116
LEE, SUNAH, see Yoon, 2116
LEE, SUSAN, see Cook, 34
LEE, Y.-K., Detection of foreign bodies using terahertz imaging, 179
LEES, D. N., see Lowther, 389
LEGG, D., see Salter, 405
LE GUYADER, S., see Thebault, 1249
LEI, X., see Liu, 1855
LEJEUNE, J. T., see Harris, 2251
LEÓN, M., see Donado-Godoy, 874, 1134
LE SAUX, J.-C., see Thebault, 1249
LETELLIER, A., see Tremblay, 1595
LEVAC, E., see Gaulin, 812
LEVY, C., see Chaine, 913
LI, D., Food extracts affect NoV binding, 1350
LI, J., see Zhu, 465
LI, K., BAs in crucian carp, 2228
LI, S., see Chai, 631
LI, W., Biodegradable films with allyl isothiocyanate coating, 2234

LI, Y., see Kanayeva, 1951
LIANG, R., Bacterial diversity and dominant spoilage microbiota, 1057
LIM, M. Y., see Seo, 533
LIN, A., Isolation of STEC, 2028
LIN, M.-H., Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
LINARTA, J., see Waturangi, 651
LINDSTRÖM, M., see Keto-Timonen, 1346; Ruusunen, 1791
LIPCZYŃSKA, K., see Bancerz-Kisiel, 2219
LIS, E., Expression of staphylococcal enterotoxin H, 238
LIU, C., see Bae, 906
LIU, H., Modeling antimicrobial activity of lipopeptides against *S. putrefaciens*, 1855
LIU, L., see Li, 2234
LIU, P., Persistence of Norwalk virus and surrogates, 2151
LIU, R. H., see Kang, 1619
LIU, Y., Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
LIU, Y., see Fan, 1611
LIUZZO, G., see Giacometti, 2031
LO, Y. M., see Yossa, 488
LO FO WONG, D. M. A., see Donado-Godoy, 1134; Ta, 1851
LOISEAU, G., see Humblot, 1642
LOMBARD, J. E., Fecal sampling for detection of *Salmonella*, 1562
LONERAGAN, G. H., see Brichta-Harhay, 854; Vipham, 2110; Wolf, 1968
LÓPEZ-VELASCO, G., see Tomás-Callejas, 304
LOSIO, M. N., see Giacometti, 1263, 2031
LOTHE, S., see Oshima, 1734
LOTZ, B. M., see Glass, 838
LOUKIADIS, E., see Miszczycha, 1373
LOURENÇO, A., Quantification of *Listeria* biofilms, 1411
LOWTHER, J. A., Detection of norovirus in oysters, 389
LU, C., see Toivonen, 2208
LU, Z., see Kudra, 1063
LUCHANSKY, J. B., Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
LUCIA, L. M., see Haneklaus, 1131; Márquez-González, 682; Muras, 255
LUMOR, S. E., Detection of saxitoxin in skim milk, 1113; Validation of ELISA determination of Stx1, 1036
LUNGU, B., Detection of *Salmonella* Enteritidis in poultry houses, 743
LUNING, P. A., see Osés, 95
LUO, X., see Liang, 1057
LUO, YAGUANG, see Xia, 297; Zhou, 563
LUO, YONGKANG, see Li, 2228
LUQUE, M. I., PCR detection of aflatoxigenic molds in foods, 85

MA, L., see Newell, 1157
MacDONALD, K., see Kay, 762
MacEACHERN, D., see Kay, 762
MACINGA, D. R., see Edmonds, 1303
MacKINNON, K. M., see Anderson, 758; Edrington, 314
MADDI, N., see Jackson, 1382
MAH, J.-H., see Peng, 1236
MAHON, B. E., see Taylor, 341
MAI, T., see Koohmaraie, 1464
MALLE, P., see Copin, 150
MALUTA, R. P., see Stella, 1698
MAMLEEVA, D., see Alali, 1469
MANCINI, R., Food safety training, 1829
MANN, A. N., see Cannon, 1532
MANN, D. A., see Alali, 1043; Beuchat, 1930
MANNION, P., see Meldrum, 2238
MANNS, D. C., see Assatarakul, 717
MANOLIS, A., see Balachandran, 347
MAO, Y., see Liang, 1057
MARCHETTI, G., see Giacometti, 2031
MARFIN, A. A., see Kay, 762
MARIN, J. M., see Stella, 1698
MARINONE, S. G., see Lares, 725
MARION, B., see Ekins, 1107
MARKS, B. P., see Buchholz, 1184, 1920
MÁRQUEZ-GONZÁLEZ, M., *C. perfringens* in pork, 682
MARTIN, A., see Beutin, 408; Luque, 85
MARTINEZ, B., see Bianchini, 1646
MARTÍNEZ DE MARAÑÓN, I., see Lasagabaster, 2039
MARTINEZ-PEREZ, A., see Gill, 827
MARTIN-SÁNCHEZ, A. M., see Chaves-López, 104
MÄRTLBAUER, E., see Wacheck, 1483
MASON, C., see Woodring, 41
MASSON, L., see Aslam, 1486
MASUDA, T., see Hiroi, 1774
MATARAGAS, M., see Andritsos, 1518
MATHURIN, Y. K., Polyhexamethylene guanidine hydrochloride against fungi and bacteria, 1167
MATSHEKA, M. I., see Samaxa, 637
MATSUKURA, U., see Kimura, 1823
MATSUZAWA, T., Yaguchi, 1806
MATTIOLI, R., see Giacometti, 1263
MATTISON, K., see McIntyre, 1715
MAURER, J. J., see Cox, 1896
MAURER ABBOT, J., University food safety media campaign, 1117
MAUROMOUSTAKOS, A., see Crandall, 1660
MAYER, A. B., Food safety education, 1453
McCOLLUM, J. T., *E. coli* O157:H7 infections associated with in-store cheese sampling, 1759
McCORMACK, R. R., see Edmonds, 1303
McCORMICK, R., see Taylor, 738
McCULLOUGH, J., see Kay, 762
McILWHAM, S., see Gill, 827
McINTYRE, L., Oysters contaminated by symptomatic harvesters, 1715
McINTYRE, L. F., see Kovačević, 216
McKELLAR, R., see Bezanson, 480
McMULLEN, L. M., see Vail, 2142
McROBBIE, L., see Douglas, 1270
MEDEIROS, L. C., see Buffer, 1310
MEDINA, M. B., Latex agglutination assays for detection of six non-O157 STEC *E. coli*, 819
MELDRUM, R. J., Variation in pathogen and indicator annual rates in RTE food, 2238
MEMON, A. A., see Shah, 1474
MENDONCA, A. F., see Kudra, 1063, 1728
MENDOZA-BERNARDO, M., see Torres-Vitela, 79
MENG, J., see Xia, 297
MERLE, R., see Döhne, 1839
MESAK, L. R., see Allen, 1878
MICHIELS, J., Organic acids and *Salmonella* in pigs, 1974
MICHIELS, J., see Rasschaert, 859
MILKOWSKI, A. L., see Glass, 838
MILLER, B. D., Traceback methods to confirm *E. coli* outbreak, 320
MILLER, M. F., see Vipham, 2110; Wolf, 1968
MILLER, R. K., see King, 1589
MILLER, W., see Donado-Godoy, 874
MILLNER, P., see Yossa, 488; Zhou, 563
MILLS, E. W., see Yoder, 14
MINAMI, J.-i., EMA-PCR to detect viable *C. sakazaii* in infant formula, 1572
MINICOZZI, J., see Tillman, 1548
MINNAAR, A., see Duhain, 936
MINTZ, E., see Kay, 762
MIOTTO, M., see Ramos, 1501
MISSOTTEN, J., see Michiels, 1974
MISZCZYCHA, S. D., Real-time PCR to detect *E. coli* O157:H7, 1373
MITCHAM, E. J., see Blessington, 245
MIWA, N., see Hiroi, 1774
MOE, C., see Liu, 2151
MOELLER, S. J., see Abley, 139
MOHAMED, H., see Peng, 1236
MOHAMED-LEJLIFA, S., see Corrò, 1859
MOK, J. S., see Lee, 2000
MOOSEKIAN, S. R., see Zhang, 896

MORDHORST, H., see Müller, 456
MOREAU, D., see McIntyre, 1715
MORGAN, S., see Oshima, 1734
MORRIS, J. G., JR., see Batz, 1278; Hoffmann, 1292
MOSCHONAS, G., *Salmonella* reduction in frozen breaded chicken products, 1023
MOSCHONAS, G., see Geornaras, 1960
MPOLOKA, S. W., see Samaxa, 637
MUKHIN, Y., see Dirks, 22
MUKHOPADHYAY, S., Survival of *Salmonella* in membrane-processed egg white, 1219
MUKHOPADHYAY, S., see Juneja, 289
MÜLLER, K., Stress tolerance of *Salmonella*, 456
MURAKAMI, T, Filter-based pathogen enrichment technology, 1603
MURAS, T. M., Pathogen transfer during vacuum tumbling, 255
MURRAY, L., see Mancini, 1829
MURUGAIYAH, M., see Shah, 1474
MUTH, M. K., Economic performance and *Salmonella* results, 449
MUTINELLI, F., see Bozzetta, 1536
MYERS, M. J., see Ekins, 1107
MYKYTCZUK, O., see McIntyre, 1715

NAHASHON, S., see Kilonzo-Nthenge, 1512
NAKAYAMA, M., Yaguchi, 1806
NANNAPANENI, R., see Desai, 1332
NARANG, N., see Medina, 819; Tillman, 1548; Wasilenko, 1939
NAVARRO-HIDALGO, V., see Torres-Vitela, 79
NDAGIJIMANA, M., see Patrignani, 591
NDAHETUYE, J. B., Role of lactic acid bacteria as a biosanitizer, 1429
NEI, D., see Kimura, 1823
NERO, L. A., see Cossi, 29; de Oliveira Souza, 1324
NEWELL, C. R., Mussel MAP botulism challange studies, 1157
NEWTON, A., see Kay, 762
NGUYEN, L., see Lin, 2028; McCollum, 1759
NGUYEN, T. T., see Ta, 1851
NGUYEN, V. T., *Campylobacter* attachment, 195
NI, H.-G., see Xing, 1654
NICHOLAS, D., see Brown, 2172
NIE, C., see Gao, 112
NIEBUHR, S. E., see Sullivan, 1071
NIEDZWIADEK, B., Analysis of shrimps and fish for cyanobacterial toxins, 160
NIEMISTÖ, M., see Keto-Timonen, 1346
NIFONG, E. M., see Lombard, 1562
NIGHTINGALE, K. K., see Fouladkhah, 1751; Geornaras, 1960; Park, 2055; Pittman, 1701
NISBET, D. J., see Anderson, 758; Edrington, 314; Farrow, 573
NOE, K. E., see Chen, 1144
NOMIZO, A., see Gomes, 1083
NORBERG, S., *Chronobacter* spp. in powdered infant formula, 607
NORMANNO, G., see Storelli, 189
NØRRUNG, B., see Schultz, 376
NORTON, D., see Taylor, 341
NUNNELLY, M. C., see Geornaras, 1960

OAKLEY, B. B., see Tillman, 1548
O'BRYAN, C. A., see Crandall, 1660; Ndahetuye, 1429
O'CONNOR, P. M., see Oshima, 1734
ODERMATT, P., see Traoré, 1004
ODUMERU, J., see Cook, 34
OFORI, J. A., see Shim, 1991
OHNISHI, T., see Yoshinari, 1355
OI, D. H., see Sulaiman, 1447
OKADOME, H., see Kimura, 1823
O'KANE, P. M., see Cox, 1896
O'KEEFE, S., see Huff, 382
OLANYA, M., see Ukuku, 1912
OLIVEIRA, A. C., see Souza, 973
ONAL DARILMAZ, D., Acid and exopolysaccharide production by propionibacterium strains, 918; Aggregation and hydrophobicity of dairy propionibacteria, 359
ONI, R., see Buchanan, 989
ORANSATHID, W., see Woodring, 41
ORDÓÑEZ, J. A., see García-Márquez, 2179
OSCAR, T. P., Growth of *Salmonella* on the chicken carcass, 164
OSÉS, S. M., Microbial dynamics in lamb chain, 95
OSHIMA, S., Inhibition of *Cronobacter* spp. in powdered infant formula, 1734
OSTANELLO, F., see Giacometti, 2031
OSTIGUY, N., see Yoder, 14
OULÉ, M. K., see Mathurin, 1167
OUTBREAK INVESTIGATION TEAM, see McIntyre, 1715
OVALLE, M. V., see Donado-Godoy, 874

PACHECO-GALLARDO, C., see Perez-Montaño, 867
PALUMBO, S., see Zhu, 580
PAN, C.-L., see Lin, 695
PAN, J., see Wang, 1873
PANIN, A., see Alali, 1469
PAQUET, C., see Shields, 1243
PARAMITHIOTIS, S., see Andritsos, 1518
PARK, J.-H., see Chon, 1342
PARK, K.-H., see Back, 1867; Kim, 1213
PARK, M.-K., see Chai, 631
PARK, S., Risk factors for produce contamination, 2055
PARK, S. H., see Hanning, 174
PARKO, J., see Rossitto, 2197
PARKS, A. R., see Wolf, 1968
PASSOS, L. A. C., see Labello Barbosa, 601
PATEL, J., see Yossa, 488
PATRIGNANI, F., Biogenic amines and ethyl carbamate in Primitivo wine, 591
PATRIGNANI, F., see Guglielmotti, 1634
PENDLETON, S., see Hanning, 174
PENG, J., Thermal resistance of *B. coagulans* spores, 1236
PEPE, T., Norovirus in bivalve molluscs, 976
PEREIRA, J. G., see Souza, 973
PEREIRA, K. S., see Labello Barbosa, 601
PÉREZ ALVAREZ, J. A., see Chaves-López, 104
PÉREZ-ARQUILLUÉ, C., see Bayarri, 597
PEREZ-GUTIERREZ, E., see Donado-Godoy, 874
PEREZ-MONTAÑO, J. A., *Salmonella* on beef carcases, 867
PEREZ-PULIDO, R., see Humblot, 1642
PERRETEN, V., see Endimiani, 137
PETERS, S. M., see Ekins, 1107
PETERSON, S. N., see Bae, 906
PETRAN, R. L., Health department inspection criteria and outbreak restaurants, 2007; Relating restaurant inspections to foodborne illness likelihood, 2016
PETROVA, E., see Alali, 1469
PETRUASKENE, O. V., see Balachandran, 347
PEZZOLATO, M., see Bozzetta, 1536
PHAM, D. X., see Ta, 1851
PHILLIPS, D., Microbiological quality of Australian beef, 1862
PHILLIPS, J. G., see Mukhopadhyay, 1219
PHUA, L., see Huang, 1320
PICHLER, I., see Zunabovic, 504
PICHPOL, D., see Koralage, 1846
PIELAAT, A., see Smid, 270
PIMENTA, R. S., Endophytic fungi from plums, 1883
PINTO, J. P. A. N., see Souza, 973
PINTO, P. S. A., see Cossi, 29
PIOMBO, G., see Dongmo Fogang, 547
PITTMAN, C. I., Lactic acid intervention for *E. coli* O157:H7, STEC and surrogates, 1701
PIVA, S., see Giacometti, 1263
PLATTNER, B., see Bianchini, 1646
PODKOWIK, M., see Lis, 238

POLICASTRO, P., see Maurer Abbot, 1117
POLLAK, E. A., see Richardson, 884
POLLARI, F., see Cook, 34
PÖLZLER, T., Rapid detection of *Campylobacter*, 1835
POMMEPUY, M., see Thebault, 1249
POPOVIC, S., see Cao, 2163
PORTO-FETT, A. C. S., see Luchansky, 62
POUILLOT, R., see Hoelzer, 328
POWELL, D. A., see Mancini, 1829
PRADITA, N., see Waturangi, 651
PRUSA, K. J., see Kudra, 1063, 1728
PRYSTAJECKY, N., see McIntyre, 1715
PUOLANNE, E., see Keto-Timonen, 1346
PURI, V. M., see Keklik, 281
PURIPUNYAKOM, P., see Woodring, 41

QUESSY, S., see Tremblay, 1595
QUIBELL, D., see Taylor, 738
QUIBERONI, A., see Guglielmotti, 1634
QUILICI, M. L., see Copin, 150; Traoré, 1004
QUILLIAM, D. N., see Brown, 2172
QUINLAN, J. J., see Dirks, 22; Henley, 2050

RABALSKI, A., see Delcenserie, 748
RAHIMI, E., *Listeria* species in raw meat in Iran, 2223
RAHMATI, T., see Labbé, 1153
RAJKOVIC, A., see Ceuppens, 690
RAJKOWSKI, K. T., Effect of anolyte on bacteria in catfish fillets, 765
RAMOS, R. J., Depuration of oysters contaminated with *Vibrio*, 1501
RAMSAY, D., see Gaulin, 71, 812
RASOOLY, R., Detection of active ricin, 951
RASSCHAERT, G., *Salmonella* on open and closed pig farms, 859
RASSCHAERT, G., see Michiels, 1974
RAVAROTTO, L., see Trifiletti, 394
RAVISHANKAR, S., see Zhu, 580
RAWSTHORNE, H., see Escudero, 927
REA, M. C., see Oshima, 1734
REDDY, R. M., see Jackson, 1382
REGO, F., see Lourenço, 1411
REIMANN, D., see Brown, 2172
REINEKE, K., see Zhu, 580
REINHEIMER, J. A., see Guglielmotti, 1634
REMIZE, F., see André, 371
RHOADS, D., see Kanayeva, 1951
RICHARDSON, A. N., Age-dependent *C. sakazakii* susceptibility in neonatal mice, 884
RICHARDSON, L. J., see Cox, 1896
RICKE, S. C., see Hanning, 174; Ndahetuye, 1429; Van Loo, 1148
RIEDEL, C., see Chaine, 913
RIGDON, C. E., see Miller, 320
RIGOBELO, E. C., see Stella, 1698
RIPLEY, D., see Brown, 2172
RITSON, M., see McIntyre, 1715
RITTER, A. C., Resistance of *Salmonella* Enteritidis to hypochlorite, 437
RIU, R., see Giacometti, 1263
ROBERT-PILLOT, A., see Copin, 150
ROBERTSON, L. J., Contamination of cured meat with *Cryptosporidium* oocysts, 982
ROCHA, T., see Carreira, 2100
RODRIGUES, M. R., see Gomes, 1083
RODRÍGUEZ, A., see Luque, 85
ROKEY, G., see Bianchini, 1646
RONNINGEN, I., see Lumor, 1036, 1113
ROSE, K.-N., see Traoré, 1004
ROSMINI, R., see Giacometti, 2031
ROSNES, J. T., see Skåra, 1227
ROSS, R. P., see Norberg, 607; Oshima, 1734
ROSSI, D., see Corrò, 1859
ROSSITTO, P. V., UV irradiation of cow's milk, 2197
RØSSVOLL, E. H., HACCP and risk-based grading in consumer food safety surveys, 1673
ROTA, C., see Gómez, 1077
ROTICH, E., see Kilonzo-Nthenge, 1512
ROTUNDO, G., see Germinara, 366
ROUNDS, J. M., see Miller, 320
ROVIRA, J., see Osés, 95
ROZAND, C., see Miszczycha, 1373
RUANGWISES, N., see Ruangwises, 771; Saipan, 1890
RUANGWISES, S., Total and inorganic arsenic in rice and rice bran, 771
RUANGWISES, S., see Saipan, 1890
RUBINO, S., see Ritter, 437
RUUSUNEN, M., Growth of *C. tyrobutyricum*, 1791
RYSER, E. T., see Buchholz, 1184, 1920; Zhang, 896
RYU, K. Y., see Kim, 1213

SABBE, K., see Vaerewijck, 541
SACKS, G. L., see Durak, 1012
SAIPAN, P., Total and inorganic arsenic in freshwater animals, 1890
SAIPAN, P., see Ruangwises, 771
SALEHA, A. A., see Shah, 1474
SALEH-MOHAMED-LAMIN, S., see Corrò, 1859
SALMONELLA CHESTER OUTBREAK INVESTIGATION TEAM, see Taylor, 738
SALTER, R., Hog Charm II screening compared with LC-MS-MS, 405
SALTER, R. S., see Douglas, 1270
SAMADPOUR, M., see Koohmaraie, 1464
SAMAXA, R. G., *Salmonella* from raw sausages, 637
SAMPERS, I., see Holvoet, 671
SAMUEL, T., see Woubit, 660
SANO, Y., see Hiroi, 1774
SANTI, L., see Ritter, 437
SANTILLANA, S., see Osés, 95
SARNO, E., see Wacheck, 1483
SASTRY, S., see Peng, 1236
SAVELL, J. W., see Haneklaus, 1131; Muras, 255
SAYAS, E., see Chaves-López, 104
SBODIO, A., see Tomás-Callejas, 304
SCANGA, J. A., see Koohmaraie, 1464
SCHAFFNER, D. W., see D'Souza, 169; Harris, 2251; Maurer Abbot, 1117
SCHARFF, R. L., Economic burden of foodborne illness, 123
SCHILLING, M. W., see Desai, 1332
SCHLEICHER, C., see Pölzler, 1835
SCHLESSER, J. E., see Jackson, 1382
SCHLOSSER, W., see Luchansky, 62
SCHLOSSER, W. D., see Ebel, 775
SCHMIDT, F. L., see Labello Barbosa, 601
SCHMIDT, H., see Kroj, 1743
SCHMIDT, J. W., Airborne pathogens at beef processing plants, 2213; Antimicrobial effect of HOBr on cattle hides, 955
SCHMIDT, J. W., see Brichta-Harhay, 854; Kalchayanand, 1207
SCHNEIDER, K., see Xia, 297
SCHRADER, K. D., see Sullivan, 1071
SCHROEDER, M., see Buffer, 1310
SCHULTZ, A. C., Inactivation of virus by steam-ultrasound, 376
SCOTT, E., see Hanning, 174
SCOTT, P. M., see Niedzwiadek, 160
SEAMAN, P., see Soon, 793
SEBRANEK, J. G., see Kudra, 1063, 1728; Sullivan, 1071
SECHI, P., see Rossitto, 2197
SENDRA, E., see Chaves-López, 104
SEO, K., Inactivation kinetics of murine norovirus, 533
SEO, K.-H., see Chon, 1342
SERRAINO, A., see Giacometti, 1263, 2031
SHACKELFORD, S. D., see Brichta-Harhay, 854; Kalchayanand, 1207; Wang, 1418
SHAH, A. H., Emergent *Arcobacter* spp. in raw milk and beef, 1474
SHARMA, D., see Taylor, 738
SHARPS, C. P., Norovirus transfer to stainless steel and fruits, 1437

SHAW, W., see Luchansky, 62
SHEEN, S., see Hwang, 1404; Juneja, 289
SHELVER, W. L., see Medina, 819
SHEN, H., see Li, 2228
SHI, C., see Li, 2228
SHIELDS, M. J., Concentration of *B. anthracis* spores from food, 1243
SHIM, W.-B., Aflatoxins in herbal medicine, 1991
SHOYER, B. A., see Luchansky, 62
SILVA, J. L., see Desai, 1332
SILVA, L. E., *Salmonella* dissemination in slaughterhouses, 1580
SIMMONS, M., see Tillman, 1548; Wasilenko, 1939
SIMONNE, A. H., see Cevallos-Cevallos, 1783
SIMPSON, S., see Sulaiman, 1447
SINDELAR, J. J., see Glass, 838
SKÅRA, T., Growth dynamics of *L. monocytogenes*, 1227
SLAGHUIS, J., see Pölzler, 1835
SLAVIK, M. F., see Kanayeva, 1951
SLUT-AHMED, B., see Corrò, 1859
SMALL, A. H., Shelf life of beef primals, 1524
SMID, J. H., Biotracing *Salmonella* in pork, 270
SMITH, G. C., see Fouladkhah, 1751; Geornaras, 1960; Moschonas, 1023
SMITH, J. L., Stress and non-O157 STEC, 2241
SMITH, K., see Lumor, 1036, 1113
SMITH, K. E., see Miller, 320
SMITH, M. A., see Richardson, 884
SOEJIMA, T., see Minami, 1572
SOFOS, J. F., see Buffer, 1310; Geornaras, 1960; Fouladkhah, 1751; Moschonas, 1023; Pittman, 1701
SOKORAI, K. J. B., see Fan, 1611
SOMAVAT, R., see Peng, 1236
SOMMERS, C. H., see Rajkowski, 765; Ukuku, 1912
SON, I., see Lin, 2028
SONG, K. C., see Lee, 2000
SONG, K.-Y., see Chon, 1342
SONI, K. A., see Desai, 1332
SOON, J. M., Meta-analysis of food safety training, 793
SOUZA, L. C. T., JR., Evaluation of chicken carcasses in a chilling system, 973
SPENGLER, H.-P., see Vaerewijck, 541
SPINA, T. L. B., see Souza, 973
SQUELLA, F. J. L., see Ramos, 1501
SRIJAN, A., see Woodring, 41
STANTON, C., see Norberg, 607
STANTON, T. B., see Anderson, 758
STEFANIAK, T., see Lis, 238
STEIN, S. E., see Henley, 2050
STELLA, A. E., *E. coli* in dairy cattle, 1698
STENZEL, T., see Bancerz-Kisiel, 2219
STEPHAN, R., see Althaus, 1338; Wacheck, 1483
STEWART, C. N., JR., see Burris, 753
STEWART, D., see Zhu, 580
STOECKEL, D., see Harris, 2251
STONE, J., see McIntyre, 1715; Taylor, 733
STOPFORTH, J. D., see Moschonas, 1023
STORELLI, M. M., Toxic metals in imported fishery products, 189
STRATTON, J., see Bianchini, 1646
STRAUCH, E., see Koralage, 1846
STROIKA, S. G., see McCollum, 1759
SUBILS, T., Effect of preservative on *E. coli* toxins, 959
SUDAGIDAN, M., Nisin and lysozyme effects on foodborne *S. aureus* strains, 1627
SUFFREDINI, E., see Pepe, 976
SUGITA-KONISHI, Y., see Yoshinari, 1355
SUGIYAMA, K., see Hiroi, 1774
SUK, H.-J., see Yoon, 2116
SULAIMAN, I. M., Novel detection assay for two violative ant vector species, 1447
SULLIVAN, G. A., *L. monocytogenes* inhibition in no-nitrate-or-nitrite-added ham, 1071
SUMNER, J., see Phillips, 1862; Small, 1524
SUN, D. C., see Cheng, 2158
SUN, J. M., see Lee, 225
SUN, L., see Liu, 1855
SURAKKA, A., see Ruusunen, 1791
SUSLOW, T. V., see Harris, 2251; Tomás-Callejas, 304
SWAIM, H., see Ekins, 1107
SZCZERBA-TUREK, A., see Bancerz-Kisiel, 2219
SZONYI, B., see Park, 2055
SZWEDA, W., see Bancerz-Kisiel, 2219

TA, Y. T., *Salmonella* on chicken meat in Vietnam, 1851
TAFUR, M. A., see Donado-Godoy, 874, 1134
TAKUMI, K., see Birk, 353
TALKINGTON, D., see Kay, 762
TANG, J., see Peng, 1236
TANG, S., see Kang, 1619
TANJI, K., see Kimura, 1823
TANNER, M., see Traoré, 1004
TANO, K., see Mathurin, 1167
TAPAY, L., see Koohmaraie, 1464
TAPONDJOU, L. A., see Dongmo Fogang, 547
TARR, C., see Kay, 762
TAVARES, A., see Carreira, 2100
TAYLOR, E. V., Ground beef consumption in the United States, 341
TAYLOR, J., *Salmonella* Chester outbreak caused by head cheese consumption, 738
TAYLOR, T. M., Vadlamudi, 1766
TEBBS, R. S., see Balachandran, 347
TEIXEIRA, A. V. N. C., see Araújo, 701
TELLEZ, A. M., see Zeinhom, 1796
TENEGGI, E., see Bozzetta, 1536
TENGJAROENKUL, B., see Ruangwises, 771; Saipan, 1890
THAI, T. H., Antibiotic resistance of *Salmonella* from retail meat in North Vietnam, 1709
THAYER, S. G., see Cox, 1896
THEBAULT, A., Risk management for HAV-contaminated oyster production, 1249
THEVENOT-SERGENTET, D., see Miszczycha, 1373
THOMAS, M. C., see Shields, 1243
THOMPSON, L. D., see Wolf, 1968
THOMPSON, S., see Chen, 1144
TILLMAN, G E., Isolation of STEC using modified rainbow agar and acid treatment, 1548
TILLMAN, G. E., see Medina, 819; Wasilenko, 1939
TO, P. B., see Ta, 1851
TODD, E. C. D., see Buchholz, 1184, 1920; Zhang, 896
TODORIKI, S., see Kimura, 1823
TOIVONEN, P. M. A., Wound-induced hydrogen peroxide, 2208
TOMANOVIĆ, Ž., see Kavallieratos, 942
TOMÁS-CALLEJAS, A., Evaluation of chlorine dioxide in tomato dump tank and flumes, 304
TOMOTAKE, H., Autoclave treatment of buckwheat 24-kDa allergen, 1172
TONDO, E. C., see Ritter, 437
TOPP, E., see Bezanson, 480
TORRES-VITELA, M. R., Pathogen incidence in two fresh cheeses, 79
TORTORELLO, M., see Zhu, 580
TRAN-DINH, N., see Brown, 779
TRAORÉ, S. G., Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
TREMBLAY, C.-L., Antibiotic-resistant enterococci in abattoir pigs, 1595
TRICHES, N., see Silva, 1580
TRIFILETTI, E., Salmonellosis prevention, 394
TRINDADE, M. A., Chicken immersion chilling with chlorine or ozone, 1139
TSAI, Y.-H., see Kung, 1814
TUGARINOV, O., see Alali, 1469
TUNG, S., see Kanayeva, 1951
TURNER, M. S., see Nguyen, 195
TURNSEK, M., see Kay, 762

UELAND, Ø., see Røssvoll, 1673
UHRBRAND, K., see Schultz, 376
UKUKU, D. O., Survival of *L. monocytogenes* on fresh-cut cantaloupe, 1912
UKUKU, D., see Mukhopadhyay, 1219
UTZINGER, J., see Traoré, 1004
UYTTENDAELE, M., see Ceuppens, 690; Holvoet, 671; Lahou, 706; Li, 1350
UZZAU, S., see Ritter, 437

VADLAMUDI, S., Reduction of *Salmonella* on cantaloupes by sanitizers, 1766
VAEREWIJCK, M. J. M., Sanitizer efficacy against FLP, 541
VAIL, K. M., Filamentation of *Listeria*, 2142
VAINSTEIN, M. H., see Ritter, 437
VALADEZ, A. M., see Tomás-Callejas, 304
VALDEZ-MÁRQUEZ, M., see Lares, 725
VALDRAMIDIS, V. P., see Skåra, 1227
VALLAD, G. E., see Cevallos-Cevallos, 472
VAN BRUGGEN, A. H. C., see Cevallos-Cevallos, 472
VAN DER FELS-KLERX, H. J., Modeling DON contamination for climate change assessment, 1099
VAN DERLINDEN, E., see Skåra, 1227
VAN DE WIELE, T., see Ceuppens, 690
VAN IMPE, J. F. M., see Skåra, 1227
VAN LANDEGHEM, F., see Lahou, 706
VANLANDINGHAM, V., see Balachandran, 347
VAN LOO, E. J., Liquid smoke extracts controlling foodborne pathogens, 1148
VAN LOO, E. J., see Crandall, 1660
VARELLO, K., see Bozzetta, 1536
VAYIAS, B. J., see Kavallieratos, 942
VENTRONE, I., see Pepe, 976
VERNOCCHI, P., see Patrignani, 591
VERSPOHL, J., see Döhne, 1839
VICKERY, M. C. L., see Ekins, 1107
VIEIRA, C. R. W., see Ramos, 1501
VILLANUEVA, N. D. M., see Trindade, 1139
VILLARRUEL-LÓPEZ, A., see Torres-Vitela, 79
VINYARD, B., see Xia, 297
VIPHAM, J. L., Retail baseline for *Salmonella* and *Campylobacter* in beef, 2110
VISINTIN, E. P., see Trifiletti, 394
VIUDA-MARTOS, M., see Chaves-López, 104
VIVAS-ALEGRE, L., see Corrò, 1859
VIVONI, A. M., see Chaves, 518
VODYANOY, V., see Chai, 631
VOGT, R. L., see McCollum, 1759

WACH, D., see Moschonas, 1023
WACHECK, S., Seroprevalence of anti-HEV and anti-*Salmonella* antibodies in pigs, 1483
WAGNER, B. A., see Lombard, 1562
WAGNER, M., see Pölzler, 1835
WALDMANN, K.-H., see Döhne, 1839
WALDRON, T., see Faith, 567
WALLS, I., see Alali, 1469; Donado-Godoy, 1134; Ta, 1851
WALTMAN, W. D., see Lungu, 743
WALTON, R., see Oshima, 1734
WANG, C., see Bae, 906
WANG, H., see Jacobson, 400
WANG, H. H., see Xiao, 512
WANG, JING, see Gao, 112
WANG, J.-L., see Gao, 112
WANG, JUNHONG, see Gao, 112
WANG, L., Fruit juice pasteurization by combined HHP and CO_2, 1873
WANG, L., see Kimber, 1394
WANG, R., Biofilm formation by Shiga toxin–producing *E. coli*, 1418
WANG, R., see Brichta-Harhay, 854; Kalchayanand, 1207; Kanayeva, 1951; Liang, 1057; Schmidt, 955
WANG, S., see Kang, 1619
WANG, Y., see Liu, 1855
WARD, P. M. L., Illustrative analysis of brown grease use in feeds and foods, 731
WASILENKO, J. L., Detection of non-O157 STEC in ground beef, 1939
WASILENKO, J. L., see Tillman, 1548
WATKINS, A. K., see McCollum, 1759
WATURANGI, D. E., *V. cholerae* in ice and beverages in Indonesia, 651
WEIER, S., see Bianchini, 1646
WEISS, J. R., see McCollum, 1759
WELLS, J. E., see Berry, 7
WEN, X., Survival of *Campylobacter* and *Salmonella* in enhanced pork, 576
WHEELER, T. L., see Brichta-Harhay, 854; Kalchayanand, 1207; Schmidt, 955, 2213
WHITE, B. W., see Petran, 2007, 2016
WHITFIELD, Y., see Taylor, 738
WIEDMANN, M., see Kang, 1619
WIEGAND, K. M., Lethality of beef roast cooking, 48
WILCOTT, L., see Taylor, 738
WILDEMAUWE, C., see Rasschaert, 859
WILKUS, J., see Muth, 449
WILLIAMS, D., see Richardson, 884
WILLIAMS, I. T., see McCollum, 1759
WILLIAMS, M. S., see Ebel, 775
WILLIAMS, N. J., see McCollum, 1759
WILLIAMS, R., see Huff, 382
WINKELSTRÖTER, L. K., see Gomes, 1083
WITTUM, T. E., see Abley, 139
WOERNER, D. R., see Fouladkhah, 1751; Geornaras, 1960; Moschonas, 1023; Pittman, 1701
WOLF, M. J., Lactic acid effectiveness on ground beef and beef trim, 1968
WOMENI, H. M., see Dongmo Fogang, 547
WONG, E., see Liu, 2151
WONG, H.-C., see Huang, 231
WONG, J., see McIntyre, 1715
WONGSTITWILAIROONG, B., see Woodring, 41
WOO, D. H., see Lee, 179
WOO, G.-J., see Koo, 966
WOODRING, J., *Vibrio*, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41
WOROBO, R. W., see Assatarakul, 717; Durak, 1012, 1198
WOUBIT, A., Tools for detection of bacteria relevant to food safety, 660

XI, Y., see Sullivan, 1071
XIA, M., see Li, 1350
XIA, X., *S. enterica* internalization in tomatoes, 297
XIAO, L., Detecting viable *L. monocytogenes* with real-time RT-PCR, 512
XIE, H., see Wang, 1873
XING, Y.-N., Semicarbazide in food, 1654
XU, D., see Liu, 1855

YADAV, A. S., see Juneja, 289
YAESHIMA, T., see Minami, 1572
YAGUCHI, T., Method for identifying the genus *Neosartorya*, 1806
YAMAGUCHI, R., see Thai, 1709
YAMATO, M., see Tomotake, 1172
YAMAZAKI, R., see Tomotake, 1172
YANCY, H. F., see Ekins, 1107
YANG, H., see Fouladkhah, 1751; Geornaras, 1960
YANG, J.-Y., see Jeon, 1258
YANG, X., Control of beef contamination, 144
YANG, Y., see Wang, 1873; Xia, 297
YANGÜELA, J., see Gómez, 1077
YAZDI, F., see Rahimi, 2223
YDE, M., see Delhalle, 2122
YEH, A. I., see Cheng, 2158
YEHUALAESHET, T., see Woubit, 660
YEMENICIOĞLU, A., see Sudagidan, 1627
YIANNAS, F., see Crandall, 1660

YODER, S. F., Chemical rinses to reduce pathogens on beef surfaces, 14
YOON, H., *Salmonella* on cutting boards, 2116
YOON, Y., see Kim, 1213; Yoon, 2116
YOSHINARI, T., Analysis of DON and its derivatives by LC-MS/MS, 1355
YOSSA, N., Pathogen control on spinach with natural antimicrobials, 488
YOUSSEF, A., see McIntyre, 1715
YOUSSEF, M. K., see Yang, 144
YU, H., see Lee, 2000
YU, X., see Liang, 1057
YUAN, Y., see Guo, 585
YUE, T., see Guo, 585
YUK, H.-G., see Huang, 1320
YUN, H.-J., see Kim, 1213
YUN, J. C., see Kim, 1213

ZANONI, R. G., see Giacometti, 1263, 2031
ZEINHOM, M., Bioactive molecules prevent EHEC infection when delivered in food, 1796
ZERBY, H. N., see Abley, 139
ZESSIN, K.-H., see Koralage, 1846
ZHANG, L., *L. monocytogenes* growth in delicatessen meats, 896
ZHANG, L., see Xiao, 512
ZHANG, Q., see Kudra, 1728
ZHANG, T., see Bae, 906
ZHANG, Y., see da Rocha, 2136; Liang, 1057
ZHAO, P., see Zhao, 1555
ZHAO, T., Monoclonal antibody for *Y. pestis*, 1555
ZHAO, T., see Cannon, 1532
ZHONG, W., see Li, 1350
ZHOU, B., Sanitation and design of lettuce coring knives, 563
ZHOU, D., see Wang, 1873
ZHOU, S. S., see Edmonds, 1303
ZHOU, Y., see Gao, 112
ZHU, J., Salmonellae in mayonnaise and acid solutions, 465
ZHU, L., *Listeria* environmental swab transport media, 580
ZHU, L., see Liang, 1057
ZHU, Z., see Wang, 1873
ZIVANOVIC, S., see Burris, 753
ZOU, Y., see He, 1090
ZUBER, F., see André, 371
ZUNABOVIC, M., Monitoring of *Listeria* isolates with Rep-PCR, 504
ZUNITA, Z., see Shah, 1474
ZWEIFEL, C., see Wacheck, 1483

SUBJECT INDEX

aac(6')-Ib-cr
Antimicrobial resistance in foodborne *E. coli*, 966
Abattoir
Antibiotic-resistant enterococci in abattoir pigs, 1595
Hygiene assessment of outdoor camel slaughter in Sahrawi refugee camps, 1859
Abrin
IC test strip for rapid detection of abrin, 112
Açaí pulp
T. cruzi in açaí pulp in experimental acute Chagas disease, 601
Acanthamoeba polyphaga
Sanitizer efficacy against FLP, 541
Acanthoscelides obtectus
Bioefficacy of *Z. xanthoxyloides* oils on *A. obtectus*, 547
Acaricidal activity
P. sepium and acaricide, 118
Stored food mite and *P. ussuriensis*, 1258
Acetic acid
Acid and exopolysaccharide production by propionibacterium strains, 918
3-Acetyl-deoxynivalenol
Analysis of DON and its derivatives by LC-MS/MS, 1355
15-Acetyl-deoxynivalenol
Analysis of DON and its derivatives by LC-MS/MS, 1355
Acid
Inactivation of *Salmonella* on tomato stem scars, 1368
Acidic electrolyzed water
Effect of anolyte on bacteria in catfish fillets, 765
Acidified sodium chlorite
Antimicrobial interventions against non-O157 STEC, 1207
UV, ASC, and mild-heat decontamination of green onions and spinach, 1198
Acid resistance
STEC control in pepperoni, 838
Acid stress
Filamentation of *Listeria*, 2142
Acid tolerance response
Stress and non-O157 STEC, 2241
Acid treatment
Isolation of STEC using modified Rainbow agar and acid treatment, 1548
Acidulants
Salmonellae in mayonnaise and acid solutions, 465
Acrylamide
Acrylamide distribution in snack foods, 2158
Activation energy
Validation of ELISA determination of Stx1, 1036
Active packaging
Active biobased packaging to control granary weevil, 366
Acute Chagas disease
T. cruzi in açaí pulp in experimental acute Chagas disease, 601
Adaptation
Low salinity stress in *V. parahaemolyticus*, 231
Adenoviral
Detection of active ricin, 951
Adhesion
Peracetic acid biocides efficiency against spores, 371
Adsorption
Patulin adsorption using inactivated yeast powder, 585
Aerobic plate counts
Antimicrobial interventions against non-O157 STEC, 1207
Aeromonas spp.
Vibrio, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41
Aflatoxins
Aflatoxins in herbal medicine, 1991
Effect of γ-radiation on molds and aflatoxins in hot peppers, 1528
PCR detection of aflatoxigenic molds in food, 85
Agar
Isolation of STEC, 2028
Agar spray method
Spray method to recover heat-injured microorganisms, 1867
Agent bioterrorism
Validation of ELISA determination of Stx1, 1036
Aggregation
Aggregation and hydrophobicity of dairy propionibacteria, 359
Agr
Expression of staphylococcal enterotoxin H, 238
Airborne
Airborne *Listeria*, 1328
Air microbiology
Airborne pathogens at beef processing plants, 2213
Air sample
Airborne *Listeria*, 1328
Alcohol-based hand rub
Hand hygiene regimens, 1303
Alicyclobacillis acidoterrestris
Decontamination of sugar syrup by pulsed light, 913
Alkali stress
Filamentation of *Listeria*, 2142
Allyl isothiocyanate
Biodegradable films with allyl isothiocyanate coating, 2234
ALOA
Culture media for *L. monocytogenes* detection, 1518
AmpC
CMY-2-producing *E. coli* in milk, 137
Anaerobic bacteria
Shelf life of beef primals, 1524
Anaerobic digestion feedstock
Illustrative analysis of brown grease use in feeds and food, 731
Analytical method
Aflatoxins in herbal medicine, 1991
Anatomical location
Growth of *Salmonella* on the chicken carcass, 164
Anolyte
Effect of anolyte on bacteria in catfish fillets, 765
Ant
Novel detection assay for two violative ant vector species, 1447
Antibiotic resistance
Antibiotic-resistant enterococci in abattoir pigs, 1595
Campylobacter from different poultry production systems, 154
Food safety in Arab countries, 2082
Antibiotic resistance via food chain
Campylobacter from different poultry production systems, 154
Antibiotic susceptibility
Probiotic deconjugation of bile salts, 1090
Antibiotic-susceptible *Salmonella*
Chemical decontamination of beef trimmings, 1960
Lactic acid decontamination of beef trimmings, 1751
Antibody
IC test strip for rapid detection of abrin, 112
Antimicrobial
Antimicrobial effects of silver nanoparticles, 701
Method to detect VTEC in food, 827
Salmonella reduction in frozen breaded chicken products, 1023
Antimicrobial activity
Antimicrobial activity of yerba mate extracts in pH 6.0 apple juice, 753
Biodegradable films with allyl isothiocyanate coating, 2234
PAH content and antimicrobial activity of traditionally smoked salmon, 1878
Polyhexamethylene guanidine hydrochloride against fungi and bacteria, 1167
Antimicrobial intervention
Chemical rinses to reduce pathogens on beef surfaces, 14
Lactic acid effectiveness on ground beef and beef trim, 1968
Antimicrobial resistance
Antimicrobial resistance of bacteria from meats and animals, 1774
Antimicrobial-resistant *Listeria* in retail meat, 2136
Listeria species in raw meat in Iran, 2223
Microbial load and antimicrobial resistance in table eggs, 847
Resistance and virulence genotypes of *E. faecalis*, 1486
Salmonella from Colombian poultry farms, 874

Salmonella on beef carcases, 867
Salmonella on open and closed pig farms, 859
Antimicrobial susceptibility
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Salmonella from raw sausages, 637
Salmonella prevalence and susceptibility in 2000 and 2006, 428
Vibrio, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41
Apple juice
Antimicrobial activity of yerba mate extracts in pH 6.0 apple juice, 753
Patulin adsorption using inactivated yeast powder, 585
Apple juice concentrate
Patulin reduction by UV radiation, 717
Arab countries
Food safety in Arab countries, 2082
Arcobacter
Arcobacter spp. on beef carcasses, 1479
Emergent *Arcobacter* spp. in raw milk and beef, 1474
Arginine decarboxylase
Stress and non-O157 STEC, 2241
Array
EHEC-7 CHAS for identification of priority EHEC, 1691
Aspergillus fumigatus
Method for identifying the genus *Neosartorya*, 1806
Aspergillus niger
Decontamination of sugar syrup by pulsed light, 913
Astacoidea
Crayfish-associated vibriosis, 762
Attachment
Campylobacter attachment, 195
Modulation of bacterial attachment by herbs, 1507
Australia
Shelf life of beef primals, 1524
Autoclave treatment
Autoclave treatment of buckwheat 24-kDa allergen, 1172

Bacillus amyloliquefaciens
Modeling antimicrobial activity of lipopeptides against *S. putrefaciens*, 1855
Bacillus anthracis
Concentration of *B. anthracis* spores from food, 1243
Bacillus cereus
B. cereus and *B. thuringiensis* isolated from ground roasted coffee, 518
B. cereus from African cereal-based infant foods, 1642
Characteristics of *B. cereus* strains from Sunsik, 225
Enumeration of *B. cereus* with improved selective agar, 1342
Growth of *B. cereus* on fresh salmon, 1153
Survey of U.S. raw milk, 1382
Bacillus cereus NVH 1230-88
Gastric passage of *B. cereus*, 690
Bacillus coagulans
Thermal resistance of *B. coagulans* spores, 1236
Bacillus subtilis
Decontamination of sugar syrup by pulsed light, 913
Bacillus thuringiensis
B. cereus and *B. thuringiensis* isolated from ground roasted coffee, 518
Background microbiota
Pathogen control on spinach with natural antimicrobials, 488
Bacterial adhesion
Antimicrobial effects of silver nanoparticles, 701
Bacterial diversity
Bacterial diversity and dominant spoilage microbiota, 1057
Bacteriocin
Probiotic potential of *L. sakei* 1, 1083
Bagged produce
Bagged produce and microbial quality, 132
Baseline
Retail baseline for *Salmonella* and *Campylobacter* in beef, 2110
Basil
Isolation of *Salmonella* from vegetables, 400
Bayesian network
Biotracing *Salmonella* in pork, 270
Beans
Growth of *C. perfringens* in refried beans, 1783
Beef
Control of beef contamination, 144
Emergent *Arcobacter* spp. in raw milk and beef, 1474
Lactic acid effectiveness on ground beef and beef trim, 1968
Lactic acid intervention for *E. coli* O157:H7, STEC, and surrogates, 1701
Lethality of beef roast cooking, 48
Retail baseline for *Salmonella* and *Campylobacter* in beef, 2110
Salmonella prevalence in bovine lymph nodes among feedyards, 1131
Beef carcasses
Arcobacter spp. on beef carcasses, 1479
Salmonella on beef carcasses, 867
Beef processing
Airborne pathogens at beef processing plants, 2213
Beef trimmings
Chemical decontamination of beef trimmings, 1960
Lactic acid decontamination of beef trimmings, 1751
Behavior
Ground beef consumption in the United States, 341
Behavioral bioassays
Active biobased packaging to control granary weevil, 366
Benzalkonium chloride
Sanitizer efficacy against FLP, 541
1,4-Benzoquinone
Stored food mite and *P. ussuriensis*, 1258
β-Lactams
β-Lactam and flunixin test for raw milk, 1270
β-*N*-Methylamino-L-alanine (BMAA)
Analysis of shrimps and fish for cyanobacterial toxins, 160
Beta resources
Illustrative analysis of brown grease use in feeds and food, 731
Beverages
V. cholerae in ice and beverages in Indonesia, 651
Bile
Low salinity stress in *V. parahaemolyticus*, 231
Bile acid
Probiotic deconjugation of bile salts, 1090
Binding
Food extracts affect NoV binding, 1350
Bioassay
Detection of active ricin, 951
Biodegradable films
Biodegradable films with allyl isothiocyanate coating, 2234
Biofilm
Nisin and Lysozyme effects on foodborne *S. aureus* strains, 1627
Quantification of *Listeria* biofilms, 1411
Reduction of *L. monocytogenes* biofilms by essential oils, 1332
Biofilm formation
Biofilm formation by Shiga toxin–producing *E. coli*, 1418
Biofuels
Illustrative analysis of brown grease use in feeds and food, 731
Biogenic amines
BAs in crucian carp, 2228
Biogenic amines and ethyl carbamate in Primitivo wine, 591
Biogenic amines in tuna sausage products, 1814
Biological activity assay
Validation of ELISA determination of Stx1, 1036
Biosensor
Salmonella Typhimurium detection on eggshells with wireless biosensors, 631
Biothreat agents
Tools for detection of bacteria relevant to food safety, 660
Biotracing
Biotracing *Salmonella* in pork, 270
Bird's nest
Semicarbazide in food, 1654

Black grease
Illustrative analysis of brown grease use in feeds and food, 731
Blade and mechanical tenderization
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Bleaching with hypochlorite
Semicarbazide in food, 1654
Bluefin tuna
Hg and Cd in farmed bluefin tuna, 725
Boneless beef
Microbiological quality of Australian beef, 1862
Boot socks
Detection of *Salmonella* Enteritidis in poultry houses, 743
Botulism challange studies
Mussel MAP botulism challange studies, 1157
Bovine subiliac lymph node
Detection of salmonellae in bovine lymph nodes, 854
Brochotrix thermosphacta
Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
Broilers
Chicken immersion chilling with chlorine or ozone, 1139
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Rapid detection of *Campylobacter*, 1835
Salmonella from Colombian poultry farms, 874
Brown grease
Illustrative analysis of brown grease use in feeds and foods, 731
Brown rice
Total and inorganic arsenic in rice and rice bran, 771
Buckwheat flour
Autoclave treatment of buckwheat 24-kDa allergen, 1172
Burden of illness
Economic burden of foodborne illness, 123

Caco-2 cells
Probiotic potential of *L. sakei* 1, 1083
Cadmium
Hg and Cd in farmed bluefin tuna, 725
Toxic metals in imported fishery products, 189
Camel slaughter
Hygiene assessment of outdoor camel slaughter in Sahrawi refugee camps, 1859
Camplyobacter
Antibiotic susceptibility in Zoonotic bacteria, 1839
Antimicrobial agent interventions for safety of pork variety meats, 1589
Antimicrobial resistance of bacteria from meats and animals, 1774
Bacterial pathogens on retail chicken breasts, 34
Campylobacter attachment, 195
Campylobacter from different poultry production systems, 154
Campylobacter in swine, 139
Campylobacter transmission in eggs, 1896
D- and z-values for *C. jejuni*, 1029
Nonthermal plasma reduction of pathogens on chicken, 22
Rapid detection of *Campylobacter*, 1835
Retail baseline for *Salmonella* and *Campylobacter* in beef, 2110
Thymol, diphenyliodonium chloride, and *Campylobacter* in swine, 758
Underdiagnosis parameters for five pathogens, 775
Campylobacter coli
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Campylobacter jejuni
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Control of *C. jejuni* in chicken breast meat, 1728
Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
Raw milk risk assessment, 2031
Survival of *Campylobacter* and *Salmonella* in enhanced pork, 576
Campylobacter spp.
Foodborne pathogens in milk filters, 1263
Canada
Listeriosis outbreak and pasteurized cheese, 71
Salmonella Chester outbreak caused by head cheese consumption, 738
Cantaloupe
Reduction of *Salmonella* on cantaloupes by sanitizers, 1766
Capsicum annuum
Effect of temperature on behavior of pathogens associated with jalepeños, 382
Carcass
Chemical rinses to reduce pathogens on beef surfaces, 14
Control of beef contamination, 144
Salmonella dissemination in slaughterhouses, 1580
Carnobacterium
Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
Carrot spoilage
Spoilage bacteria in carrots, 523
Carvacrol
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Carya illinoinensis
Inactivation of *Salmonella* on pecans, 1930
Case-case study
E. coli O157:H7 foodborne outbreak, raw milk cheese, investigation methods, 812
Catfish fillets
Effect of anolyte on bacteria in catfish fillets, 765
Cattle
Detection of salmonellae in bovine lymph nodes, 854
Reduction of *E. coli* O157:H7 by soil solarization, 7
Vitamin D and *E. coli* O157:H7, 314
Cattle processing
Antimicrobial effect of HOBr on cattle hides, 955
Cephalosporins
CMY-2-producing *E. coli* in milk, 137
Cereulide
B. cereus from African cereal-based infant foods, 1642
Charm II
Hog Charm II screening compared with LC-MS-MS, 405
Cheese
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Nested PCR for *L. monocytogenes hlyA* gene detection, 1324
Nisin and lysozyme effects on foodborne *S. aureus* strains, 1627
Chemical decontamination
Chemical decontamination of beef trimmings, 1960
Chicken
Chicken sampling techniques, 29
Evaluation of chicken carcasses in a chilling system, 973
Chicken breast meat
Control of *C. jejuni* in chicken breast meat, 1728
Chicken carcass
Growth of *Salmonella* on the chicken carcass, 164
Chicken meat
Salmonella in chicken meat in Russia, 1469
Salmonella on chicken meat in Vietnam, 1851
Chilling process
Evaluation of chicken carcasses in a chilling system, 973
Chitosan
Biodegradable films with allyl isothiocyanate coating, 2234
Inactivation of *Salmonella* on tomato stem scars, 1368
Chlorine
Chicken immersion chilling with chlorine or ozone, 1139
Chlorine treatment for norovirus, 184
Chlortetracycline
Hog Charm II screening compared with LC-MS-MS, 405
Chronobacter
Age-dependent *C. sakazakii* susceptibility in neonatal mice, 884
Chronobacter sakazakii
C. sakazakii in domestic kitchens, 1512
Chronobacter spp.
Chronobacter spp. in powdered infant formula, 607
Cilantro
Isolation of *Salmonella* from vegetables, 400
Cinnamaldehyde
Pathogen control on spinach with natural antimicrobials, 488

Citrus by-products
Citrus by-products and *Salmonella* in pigs, 573
Climate change
Modeling DON contamination for climate change assessment, 1099
Clostridium botulinum
Mussel MAP botulism challange studies, 1157
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Clostridium perfringens
C. perfringens in pork, 682
Growth of *C. perfringens* in refried beans, 1783
Clostridium sporogenes
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Peracetic acid biocides efficiency against spores, 371
Clostridium tyrobutyricum
Growth of *C. tyrobutyricum*, 1791
Cloth
EHEC-7 CHAS for identification of priority EHEC, 1691
CMY-2
Antimicrobial resistance in foodborne *E. coli*, 966
Coating
Inactivation of *Salmonella* on tomato stem scars, 1368
Cocoa beans preservation
Polyhexamethylene guanidine hydrochloride against fungi and bacteria, 1167
Cold shock
Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
Cold-smoked salmon
L. monocytogenes growth on cold-smoked salmon, 1619
Coleoptera
Active biobased packaging to control granary weevil, 366
College students
Food safety education, 1453
Colloidal gold
IC test strip for rapid detection of abrin, 112
Colombia
Salmonella from Colombian poultry farms, 874
Salmonella on chicken meat in Colombia, 1134
Commingled raw milk
β-Lactam and flunixin test for raw milk, 1270
Competitive attachment
Role of lactic acid bacteria as a biosanitizer, 1429
Composting
Illustrative analysis of brown grease use in feeds and food, 731
Consumer food safety
Unique food handling practices of minority consumers, 2050
Consumers
HACCP and risk-based grading in consumer food safety surveys, 1673
Trends in ownership and usage of food thermometers, 556
Consumer storage
L. monocytogenes growth in delicatessen meats, 896
Consumption
Produce consumption patterns in the United States, 328
Contamination
Contamination of cured meat with *Cryptosporidium* oocysts, 982
Control of beef contamination, 144
Continuous wave
Detection of foreign bodies using terahertz imaging, 179
Cooked ham
Inhibition of toxigenesis of group II *C. botulinum* by nitrite, 1346
Cooking
Dynamics of radioactive cesium during milling of wheat, 1823
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Cooling
C. perfringens in pork, 682
Growth of *C. perfringens* in refried beans, 1783
Coring in field
Sanitation and design of lettuce coring knives, 563
Cost of illness
Cost of illness and QALY loss for U.S. foodborne illnesses, 1292
Ranking disease burden of pathogen-food pairs in the United States, 1278
Cow
CMY-2-producing *E. coli* in milk, 137
Critical control points
Food safety training, 1829
Cronobacter
Detection of *Cronobacter* in powdered infant formula, 1144
Cronobacter sakazakii
EMA-PCR to detect viable *C. sakazaii* in infant formula, 1572
Inhibition of *Cronobacter* spp. in powdered infant formula, 1734
Cross-contamination
E. coli cross-contamination during postharvest leafy green processing, 1920
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Listeriosis outbreak and pasteurized cheese, 71
Cross-protection
Low salinity stress in *V. parahaemolyticus*, 231
Crucian carp
BAs in crucian carp, 2228
Crustaceans
Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
Cryptosporidium
Contamination of cured meat with *Cryptosporidium* oocysts, 982
Cryptosporidium parvum
Effect of processing on *C. parvum*, 936
Culture media performance
Culture media for *L. monocytogenes* detection, 1518
Cured ham
T. gondii in pork meat and cured ham, 597
Cuts
Control of beef contamination, 144
Cutting
Reduction of *Salmonella* on cantaloupes by sanitizers, 1766
Cutting board
Salmonella on cutting boards, 2116
Cyanobacterial toxins
Analysis of shrimps and fish for cyanobacterial toxins, 160
Cylindrospermopsin
Analysis of shrimps and fish for cyanobacterial toxins, 160

Dairy
Fecal sampling for detection of *Salmonella*, 1562
Occurrence of *Listeria* spp. in food processing facilities, 216
Dairy cattle
E. coli in dairy cattle, 1698
Dairy silo
Survey of U.S. raw milk, 1382
Day length
Vitamin D and *E. coli* O157:H7, 314
Deconjugation
Probiotic deconjugation of bile salts, 1090
Decontamination
Control of beef contamination, 144
Decontamination of sugar syrup by pulsed light, 913
Inactivation of virus by steam-ultrasound, 376
Validation of ELISA determination of Stx1, 1036
Dehydration stress
Preparation methods for recovering foodborne pathogens from produce, 1213
Delicatessen meat
L. monocytogenes growth in delicatessen meats, 896
Deli slicer
Role of lactic acid bacteria as a biosanitizer, 1429
Deoxynivalenol
Analysis of DON and its derivatives by LC-MS/MS, 1355
Modeling DON contamination for climate change assessment, 1099

Deoxynivalenol-3-glucoside
Analysis of DON and its derivatives by LC-MS/MS, 1355
Detection
Culture media for *L. monocytogenes* detection, 1518
Detection of active ricin, 951
Detection of *Cronobacter* in powdered infant formula, 1144
Detection of foreign bodies using terahertz imaging, 179
Isolation of STEC using modified Rainbow agar and acid treatment, 1548
Real-time PCR to detect *E. coli* O157:H7, 1373
Diacetate
L. monocytogenes growth in delicatessen meats, 896
Diagnostic method
Novel detection assay for two violative ant vector species, 1447
Diarrhea
Crayfish-associated vibriosis, 762
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Diarrhetic shellfish poisoning
Lipophilic toxins in Korean gastropods, 2000
Diphenyliodonium chloride
Thymol, diphenyliodonium chloride, and *Campylobacter* in swine, 758
Direct real-time PCR
EMA-PCR to detect viable *C. sakazaii* in infant formula, 1572
Disease outbreaks
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Disinfectant
Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
Disinfection
Evaluation of chlorine dioxide in tomato dump tank and flumes, 304
Dissolved CO_2
Fruit juice pasteurization by combined HHP and CO_2, 1873
DNA extraction
Detection of non-O157 STEC in ground beef, 1939
Domestic kitchens
C. sakazakii in domestic kitchens, 1512
Dominant bacteria
Bacterial diversity and dominant spoilage microbiota, 1057
Dose
Efficacy of insect growth regulators against stored-product pests, 942
dps
Resistance of *Salmonella* Enteritidis to hypochlorite, 437
Drag swabs
Detection of *Salmonella* Enteritidis in poultry houses, 743
Dry cure
L. monocytogenes growth on cold-smoked salmon, 1619
Drying
Salmonella, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394
Dump tank
Evaluation of chlorine dioxide in tomato dump tank and flumes, 304
D-value
D- and *z*-values for *C. jejuni*, 1029
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Dynamic in vitro simulation
Gastric passage of *B. cereus*, 690
Dynamics
Dynamics of radioactive cesium during milling of wheat, 1823

E-beam irradiation
Fresh pork loin irradiation, 2179
Ecology
Campylobacter transmission in eggs, 1896
Economic performance
Economic performance and *Salmonella* results, 449
Economics
Economic burden of foodborne illness, 123
Egg transmission
Campylobacter transmission in eggs, 1896
Eggshell
Salmonella Typhimurium detection on eggshells with wireless biosensors, 631
Egg white
Propylparaben sensitizes *Salmonella*, 443
(*E*)-Hexenal
Active biobased packaging to control granary weevil, 366
Electroantennography (EAG)
Active biobased packaging to control granary weevil, 366
Electrophoresis
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Emetic toxin
Characteristics of *B. cereus* strains from Sunsik, 225
Enrichment
Method to detect VTEC in food, 827
Enteroaggregative hemorrhagic *Escherichia coli* O104:H4
STEC O104:H4 outbreak in Germany, 408
Enterobacteriaceae
CMY-2-producing *E. coli* in milk, 137
Hygiene assessment of outdoor camel slaughter in Sahrawi refugee camps, 1859
PIF microbiological criteria, 989
Enterobacter sakazakii
Age-dependent *C. sakazakii* susceptibility in neonatal mice, 884
Enterococcus faecalis
Antibiotic-resistant enterococci in abattoir pigs, 1595
Resistance and virulence genotypes of *E. faecalis*, 1486
Enterococcus faecium
Extrusion and food safety, 1646
Enterohemorrhagic
In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
Enterohemorrhagic *E. coli* (EHEC)
Bioactive molecules prevent EHEC infection when delivered in food, 1796
EHEC-7 CHAS for identification of priority EHEC, 1691
Glucose decreases virulence of EHEC, 748
Enterotoxigenic *E. coli* (ETEC)
E. coli in dairy cattle, 1698
Enterotoxins
B. cereus and *B. thuringiensis* isolated from ground roasted coffee, 518
B. cereus from African cereal-based infant foods, 1642
Characteristics of *B. cereus* strains from Sunsik, 225
Growth of *B. cereus* on fresh salmon, 1153
Environmental agency
Validation of ELISA determination of Stx1, 1036
Environmental swabs
Listeria environmental swab transport media, 580
Enzyme-linked immunosorbent assay
Validation of ELISA determination of Stx1, 1036
Epidemiology
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Equipment
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
erm(B) gene
Antibiotic-resistant enterococci in abattoir pigs, 1595
Escherichia coli
Antimicrobial resistance in foodborne *E. coli*, 966
Bacterial pathogens on retail chicken breasts, 34
Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
E. coli contamination of fish, 1317
E. coli in dairy cattle, 1698
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Hand hygiene regimens, 1303
Isolation of STEC, 2028
Latex agglutination assays for detection of six non-O157 STEC *E. coli*, 819
Microbial load and antimicrobial resistance in table eggs, 847

Persistence of Norwalk virus and surrogates, 2151
Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
Escherichia coli O157
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Escherichia coli O157:H7
Airborne pathogens at beef processing plants, 2213
Antimicrobial activity of yerba mate extracts in pH 6.0 apple juice, 753
Antimicrobial effect of HOBr on cattle hides, 955
Antimicrobial interventions against non-O157 STEC, 1207
Biofilm formation by Shiga toxin–producing *E. coli*, 1418
Chemical decontamination of beef trimmings, 1960
E. coli cross-contamination during postharvest leafy green processing, 1920
E. coli O157:H7 foodborne outbreak, raw milk cheese, investigation methods, 812
E. coli O157:H7 survival on romaine lettuce, 480
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Effect of preservative on *E. coli* toxins, 959
Filter-based pathogen enrichment technology, 1603
Glucose decreases virulence of EHEC, 748
Ground beef consumption in the United States, 341
In-package ozonation of tomato, 1611
Lactic acid decontamination of beef trimmings, 1751
Lactic acid intervention for *E. coli* O157:H7, STEC, and surrogates, 1701
Lethality of beef roast cooking, 48
Pathogen control on spinach with natural antimicrobials, 488
Pathogen incidence in two fresh cheeses, 79
Pathogen transfer during vacuum tumbling, 255
Raw milk risk assessment, 2031
Real-time PCR to detect *E. coli* O157:H7, 1373
Reduction of *E. coli* O157:H7 by soil solarization, 7
Risk factors for produce contamination, 2055
Seeds disinfection and effect of surface roughness, 261
STEC control in pepperoni, 838
Stress and non-O157 STEC, 2241
Survey of U.S. raw milk, 1382
Survival of foodborne pathogens on inoculated walnut kernels, 245
Traceback methods to confirm *E. coli* outbreak, 320
Vitamin D and *E. coli* O157:H7, 314
Essential oils
Bioefficacy of Z. xanthoxyloides oils on *A. obtectus*, 547
Pathogen control on spinach with natural antimicrobials, 488
Reduction of *L. monocytogenes* biofilms by essential oils, 1332
Ethidium monoazide (EMA)
EMA-PCR to detect viable *C. sakazaii* in infant formula, 1572
Ethyl carbamate
Biogenic amines and ethyl carbamate in Primitivo wine, 591
Ethyl pyruvate
Ethyl pyruvate decontamination of green onions and spinach, 1012
European Commission Regulation
Norovirus in bivalve molluscs, 976
Exact probability calculation
E. coli O157:H7 foodborne outbreak, raw milk cheese, investigation methods, 812
Exopolysaccharides
Acid and exopolysaccharide production by propionibacterium strains, 918
Aggregation and hydrophobicity of dairy propionibacteria, 359
Exposure assessment
Exposure assessment of *L. monocytogenes* in goat cheese, 2122
Extended-spectrum β-lactamase (ESBL)
CMY-2-producing *E. coli* in milk, 137
Extrusion
Extrusion and food safety, 1646

Facebook
Food safety education, 1453
Farm type
Salmonella on open and closed pig farms, 859
Farrow-to-finish pig farms
L. monocytogenes in pig farms, 889
Fattening pigs
Antibiotic susceptibility in Zoonotic bacteria, 1839
Salmonella on open and closed pig farms, 859
Seroprevalence of anti–HEV and anti-*Salmonella* antibodies in pigs, 1483
Feedlot pen surface manure
Reduction of *E. coli* O157:H7 by soil solarization, 7
Feed supplement
Thymol, diphenyliodonium chloride, and *Campylobacter* in swine, 758
Feedyard
Salmonella prevalence in bovine lymph nodes among feedyards, 1131
Feline calcivirus (FCV)
Chlorine treatment for norovirus, 184
Feline calicivirus F9 (FCV-F9)
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Fermented sausage
Natural antimicrobials to control fungus growth in sausage surfaces, 104
STEC control in pepperoni, 838
Filamentation
Filamentation of *Listeria*, 2142
Filberts
Traceback methods to confirm *E. coli* outbreak, 320
Filter aid
Filter-based pathogen enrichment technology, 1603
Filtration
Filter-based pathogen enrichment technology, 1603
Fish
Analysis of shrimps and fish for cyanobacterial toxins, 160
Fish authentication as fresh or frozen, 1536
Occurrence of *Listeria* spp. in food processing facilities, 216
Fishery products
Toxic metals in imported fishery products, 189
flaA
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Floor drain
Airborne *Listeria*, 1328
Flow cytometry
Filamentation of *Listeria*, 2142
Sanitizer efficacy against FLP, 541
Fluid milk
UV irradiation of cow's milk, 2197
Flume system
Evaluation of chlorine dioxide in tomato dump tank and flumes, 304
Flunixin
β-Lactam and flunixin test for raw milk, 1270
Fluorescence spectroscopy
Detection of saxitoxin in skim milk, 1113
Focus groups
Unique food handling practices of minority consumers, 2050
Folklorama
Food safety training, 1829
Food
Concentration of *B. anthracis* spores from food, 1243
Detection of active ricin, 951
Detection of foreign bodies using terahertz imaging, 179
Enumeration of *B. cereus* with improved selective agar, 1342
Food extracts affect NoV binding, 1350
Naphthalene in foods, 2163
Occurrence of *Listeria* spp. in food processing facilities, 216
PCR detection of aflatoxigenic molds in food, 85
Food additive
Illustrative analysis of brown grease use in feeds and food, 731
Food availability estimates
Produce consumption patterns in the United States, 328
Foodborne
Antimicrobial resistance in foodborne *E. coli*, 966

Research protocols for agricultural water, 2251
Salmonella, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394
Foodborne disease
Novel detection assay for two violative ant vector species, 1447
Crayfish-associated vibriosis, 762
Oysters contaminated by symptomatic harvesters, 1715
Foodborne illness
Cost of illness and QALY loss for U.S. foodborne illnesses, 1292
Economic burden of foodborne illness, 123
Ranking disease burden of pathogen-food pairs in the United States, 1278
Stress and non-O157 STEC, 2241
Foodborne pathogens
Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
Effect of temperature on behavior of pathogens associated with jalepeños, 382
Liquid smoke extracts controlling foodborne pathogens, 1148
Modulation of bacterial attachment by herbs, 1507
PAH content and antimicrobial activity of traditionally smoked salmon, 1878
Preparation methods for recovering foodborne pathogens from produce, 1213
Probiotic deconjugation of bile salts, 1090
Salmonella on cutting boards, 2116
Spray method to recover heat-injured microorganisms, 1867
STEC real-time multiplex PCR, 643
Tools for detection of bacteria relevant to food safety, 660
Food chain
Microbial dynamics in lamb chain, 95
Food contact surfaces
Norovirus transfer to stainless steel and fruits, 1437
Food cooling policies
Restaurant food cooling practices, 2172
Food cooling practices
Restaurant food cooling practices, 2172
Food establishment
Restaurant food cooling practices, 2172
Food handling
Norovirus transfer to stainless steel and fruits, 1437
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
Oysters contaminated by symptomatic harvesters, 1715
Restaurant food cooling practices, 2172
Unique food handling practices of minority consumers, 2050
University food safety media campaign, 1117
Food pathogens
Food safety in Arab countries, 2082
Gastric passage of *B. cereus*, 690
Food poisoning
Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
Food preservatives
Effect of preservative on *E. coli* toxins, 959
Food processing facilities
Occurrence of *Listeria* spp. in food processing facilities, 216
Food protection inspection reports
Food safety training, 1829
Food safety
Depuration of oysters contaminated with *Vibrio*, 1501
E. coli contamination of fish, 1317
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Food safety in Arab countries, 2082
Ground beef consumption in the United States, 341
HACCP and risk-based grading in consumer food safety surveys, 1673
Modeling DON contamination for climate change assessment, 1099
Mussel MAP botulism challange studies, 1157
Restaurant food cooling practices, 2172
Salmonella prevalence and susceptibility in 2000 and 2006, 428
Survival of *Salmonella* in membrane-processed egg white, 1219
University food safety media campaign, 1117
Food safety certification
Companies' opinions of Global Food Safety Initiative, 1660
Food safety education
Food safety education, 1453
Meta-analysis of food safety training, 793
Food safety management
Food safety in Arab countries, 2082
Food safety management systems
Companies' opinions of Global Food Safety Initiative, 1660
Microbial performance in institutional catering, 706
Food safety message
Salmonellosis prevention, 394
Food safety objective
Fresh pork loin irradiation, 2179
Food security
Campylobacter from different poultry production systems, 154
Food service operation
Microbial performance in institutional catering, 706
Food thermometers
Trends in ownership and usage of food thermometers, 556
Food workers
Restaurant food cooling practices, 2172
FoodNet
Ground beef consumption in the United States, 341
Underdiagnosis parameters for five pathogens, 775
Food-producing animal
Antimicrobial resistance of bacteria from meats and animals, 1774
Foreign bodies
Detection of foreign bodies using terahertz imaging, 179
Framework
Research protocols for agricultural water, 2251
Fresh
Fish authentication as fresh or frozen, 1536
Fresh-cut cantaloupe
Survival of *L. monocytogenes* on fresh-cut cantaloupe, 1912
Fresh-cut fruit
Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
Fresh-cut leafy greens
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Freshly prepared chicken product
Bacterial diversity and dominant spoilage microbiota, 1057
Fresh meat
Fresh pork loin irradiation, 2179
Fresh Mexican cheese
Pathogen incidence in two fresh cheeses, 79
Fresh produce
Microbial performance of fresh produce processing, 671
Freshwater fish
Total and inorganic arsenic in freshwater animals, 1890
F-RNA coliphage
F-RNA coliphage and HEV on hog carcasses, 1492
Frozen
Fish authentication as fresh or frozen, 1536
L. monocytogenes growth on cold-smoked salmon, 1619
Fruit juices
Fruit juice pasteurization by combined HHP and CO_2, 1873
Fruits
Norovirus transfer to stainless steel and fruits, 1437
Fungal antagonists
Endophytic fungi from plums, 1883
Fungal diversity
Endophytic fungi from plums, 1883
Fungal inhibition
Natural antimicrobials to control fungus growth in sausage surfaces, 104
Fusarium spp.
Modeling DON contamination for climate change assessment, 1099

Gamma radiation
Effect of γ-radiation on molds and aflatoxins in hot peppers, 1528

Gas chromatograph–mass selective detector (GC-MSD)
Naphthalene in foods, 2163
Gas chromatography–mass spectrometry
Acrylamide distribution in snack foods, 2158
Gastric acidity
Stress and non-O157 STEC, 2241
Gastric acid model
Survival of *Salmonella* in gastric environments, 353
Gastric passage survival
Gastric passage of *B. cereus*, 690
Gastric pH profile
Survival of *Salmonella* in gastric environments, 353
Gastroenteritis
Oysters contaminated by symptomatic harvesters, 1715
Gastrointestinal
Gastric passage of *B. cereus*, 690
Gastropod
Lipophilic toxins in Korean gastropods, 2000
Gel
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Gene cassettes
Antimicrobial resistance in foodborne *E. coli*, 966
Gene expression
Glucose decreases virulence of EHEC, 748
Responses of *L. monocytogenes* to salt stress, 906
Genetic polymorphism
Novel detection assay for two violative ant vector species, 1447
Genomic DNA primers
Tools for detection of bacteria relevant to food safety, 660
Genomics
Stress and non-O157 STEC, 2241
Geobacillus stearothermophilus
Peracetic acid biocides efficiency against spores, 371
Germany
STEC O104:H4 outbreak in Germany, 408
Giant river prawn
Total and inorganic arsenic in freshwater animals, 1890
Global Food Safety Initiative
Companies' opinions of Global Food Safety Initiative, 1660
Glucose
Glucose decreases virulence of EHEC, 748
Glutamate decarboxylase
Stress and non-O157 STEC, 2241
Goat cheese
Exposure assessment of *L. monocytogenes* in goat cheese, 2122
Gompertz growth curve
Shelf life of beef primals, 1524
Good agricultural practices
Research protocols for agricultural water, 2251
Green onions
Ethyl pyruvate decontamination of green onions and spinach, 1012
Ground beef
Ground beef consumption in the United States, 341
Ground chicken
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Ground coffee
B. cereus and *B. thuringiensis* isolated from ground roasted coffee, 518
Ground meat
In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
Group II *Clostridium botulinum*
Inhibition of toxigenesis of group II *C. botulinum* by nitrite, 1346
Growth
Effect of temperature on behavior of pathogens associated with jalepeños, 382
Growth of *C. perfringens* in refried beans, 1783
L. monocytogenes growth in delicatessen meats, 896
Growth interface
Salmonella on cutting boards, 2116
Growth phase
Expression of staphylococcal enterotoxin H, 238
Growth rate
Growth of *Salmonella* on the chicken carcass, 164
L. monocytogenes on cooked ham surfaces treated with lactic acid, 1404
Growth studies
Effect of growth on thermal resistance and survival of *Salmonella*, 1125
GTG5 primer
Monitoring of *Listeria* isolates with Rep-PCR, 504

Ham
L. monocytogenes growth in delicatessen meats, 896
L. monocytogenes on cooked ham surfaces treated with lactic acid, 1404
Hand hygiene
Hand hygiene regimens, 1303
Handling processes
Biodegradable films with allyl isothiocyanate coating, 2234
Hand washing
Meta-analysis of food safety training, 793
Harpin
Wound-induced hydrogen peroxide, 2208
Harvesters
Oysters contaminated by symptomatic harvesters, 1715
Hazard analysis and critical control points
HACCP and risk-based grading in consumer food safety surveys, 1673
Hazelnuts
Traceback methods to confirm *E. coli* outbreak, 320
HdeA
Stress and non-O157 STEC, 2241
HdeB
Stress and non-O157 STEC, 2241
Head cheese
Salmonella Chester outbreak caused by head cheese consumption, 738
Headspace
Naphthalene in foods, 2163
Health action model
Meta-analysis of food safety training, 793
Health valuation
Cost of illness and QALY loss for U.S. foodborne illnesses, 1292
Heating rate
C. perfringens in pork, 682
Heat injured
Spray method to recover heat-injured microorganisms, 1867
Heat resistance
D- and z-values for *C. jejuni*, 1029
Heat-resistant fungi
Method for identifying the genus *Neosartorya*, 1806
Heat shock
Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
Heat treatment
Wound-induced hydrogen peroxide, 2208
Hemolytic uremic syndrome
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
STEC O104:H4 outbreak in Germany, 408
Hepatitis A virus
Risk management for HAV-contaminated oyster production, 1249
Hepatitis E virus
F-RNA coliphage and HEV on hog carcasses, 1492
Seroprevalence of anti–HEV and anti-*Salmonella* antibodies in pigs, 1483
Herbal medicine
Aflatoxins in herbal medicine, 1991
Herb extracts
Modulation of bacterial attachment by herbs, 1507
Hide intervention
Antimicrobial effect of HOBr on cattle hides, 955
Hides
Source tracking of *Salmonella* in ground beef, 1464

Hide-to-carcass contamination
Airborne pathogens at beef processing plants, 2213
High hydrostatic pressure
Fruit juice pasteurization by combined HHP and CO_2, 1873
High hydrostatic pressure processing
HHP has minimal effect on *Salmonella* in peanut butter, 169
Highly susceptible groups
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
High pressure homogenization
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Influence of HPH and heat on dairy *Leuconostoc* strains, 1634
High pressure processing
Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
Histamine
Biogenic amines in tuna sausage products, 1814
Histamine-forming bacteria
Biogenic amines in tuna sausage products, 1814
Histopathology
Fish authentication as fresh or frozen, 1536
Hot peppers
Effect of γ-radiation on molds and aflatoxins in hot peppers, 1528
Hot water
Antimicrobial interventions against non-O157 STEC, 1207
House flora
Biotracing *Salmonella* in pork, 270
Household
Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
Housing systems
Microbial load and antimicrobial resistance in table eggs, 847
Human exposure
Semicarbazide in food, 1654
Hummus
Salmonella and *L. monocytogenes* in reduced-sodium salads, 1043
Hybridization
EHEC-7 CHAS for identification of priority EHEC, 1691
Hydrophobicity
Aggregation and hydrophobicity of dairy propionibacteria, 359
2-Hydroxy-4-methoxybenzaldehyde
P. sepium and acaricide, 118
Hypobromous acid
Antimicrobial effect of HOBr on cattle hides, 955

Ice
V. cholerae in ice and beverages in Indonesia, 651
Identification
EHEC-7 CHAS for identification of priority EHEC, 1691
Ilex paraguariensis
Antimicrobial activity of yerba mate extracts in pH 6.0 apple juice, 753
Immunochromatographic test strip
IC test strip for rapid detection of abrin, 112
Immunocompromised
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
Immunodeficient mice
T. cruzi in açaí pulp in experimental acute Chagas disease, 601
Immunomagnetic beads
Concentration of *B. anthracis* spores from food, 1243
Immunomagnetic separation
Isolation of STEC using modified Rainbow agar and acid treatment, 1548
Impedance immunosensor
Rapid detection of *L. monocytogenes* using an impedance immunosensor, 1951
Inactivated yeast powder
Patulin adsorption using inactivated yeast powder, 585
Inactivation
Detection of saxitoxin in skim milk, 1113
Fruit juice pasteurization by combined HHP and CO_2, 1873
Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
Inactivation kinetics
Inactivation kinetics of murine norovirus, 533
Inactivation models
D- and z-values for *C. jejuni*, 1029
Indicators
Variation in pathogen and indicator annual rates in RTE food, 2238
Indicator virus
F-RNA coliphage and HEV on hog carcasses, 1492
Infant food
B. cereus from African cereal-based infant foods, 1642
Infant milk formula
Inhibition of *Cronobacter* spp. in powdered infant formula, 1734
Infection
Age-dependent *C. sakazakii* susceptibility in neonatal mice, 884
Inhibitory volatiles
Endophytic fungi from plums, 1883
In-line milk filters
Foodborne pathogens in milk filters, 1263
Inorganic arsenic
Total and inorganic arsenic in freshwater animals, 1890
Total and inorganic arsenic in rice and rice bran, 771
Insect growth regulators
Efficacy of insect growth regulators against stored-product pests, 942
Inside skirt steak
Pathogen transfer during vacuum tumbling, 255
Inspection
Relating restaurant inspections to foodborne illness likelihood, 2016
Inspection criteria
Health department inspection criteria and outbreak restaurants, 2007
Instant formula
Age-dependent *C. sakazakii* susceptibility in neonatal mice, 884
Integrated pig-fish aquaculture
E. coli contamination of fish, 1317
Integrons
Antimicrobial resistance in foodborne *E. coli*, 966
Interdigitated microelectrode
Rapid detection of *L. monocytogenes* using an impedance immunosensor, 1951
Intergenic transcribed spacer–PCR–restriction fragment length polymorphism (ITS-PCR-RFLP)
Spoilage bacteria in carrots, 523
Internal amplification control
MPN-PCR of *V. parahaemolyticus* with IAC in shrimp, 150
Internalization
S. enterica internalization in tomatoes, 297
International Organization for Standardization (ISO)
Nested PCR for *L. monocytogenes hlyA* gene detection, 1324
Intervention
Lactic acid intervention for *E. coli* O157:H7, STEC and surrogates, 1701
Meta-analysis of food safety training, 793
In vivo expressed genes
In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
In vivo expression technology
In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
Irradiation
Control of *C. jejuni* in chicken breast meat, 1728
Control of *L. monocytogenes* in frankfurters and pork chops, 1063
Isolation
Isolation of *Salmonella* from vegetables, 400
Vibrio, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41

Kernel
Survival of foodborne pathogens on inoculated walnut kernels, 245
Kinetics
Detection of saxitoxin in skim milk, 1113
Thermal resistance of *B. coagulans* spores, 1236
Kinetics parameters
D- and *z*-values for *C. jejuni*, 1029

Lactate
L. monocytogenes growth in delicatessen meats, 896

Lactic acid
Antimicrobial agent interventions for safety of pork variety meats, 1589
Antimicrobial interventions against non-O157 STEC, 1207
Lactic acid intervention for *E. coli* O157:H7, STEC, and surrogates, 1701
L. monocytogenes on cooked ham surfaces treated with lactic acid, 1404
Reduction of *Salmonella* on cantaloupes by sanitizers, 1766
Lactic acid bacteria
Role of lactic acid bacteria as a biosanitizer, 1429
Lactic acid decontamination
Lactic acid decontamination of beef trimmings, 1751
Lactic acid dip
Lactic acid effectiveness on ground beef and beef trim, 1968
Lactic acid spray
Lactic acid effectiveness on ground beef and beef trim, 1968
Lacticin 3147
Inhibition of *Cronobacter* spp. in powdered infant formula, 1734
Lactobacillus acidophilus
Bioactive molecules prevent EHEC infection when delivered in food, 1796
Lactobacillus sakei
Probiotic potential of *L. sakei* 1, 1083
Lactoperoxidase system
Inhibition of *Cronobacter* spp. in powdered infant formula, 1734
Lag phase
Stress tolerance of *Salmonella*, 456
Lag time
Growth of *Salmonella* on the chicken carcass, 164
Lamb
Microbial dynamics in lamb chain, 95
Lateral flow test
β-Lactam and flunixin test for raw milk, 1270
Latex agglutination assays
Latex agglutination assays for detection of six non-O157 STEC *E. coli*, 819
Lead
Toxic metals in imported fishery products, 189
Leafy green produce
Isolation of *Salmonella* from vegetables, 400
Leafy greens
E. coli cross-contamination during postharvest leafy green processing, 1920
Lettuce
E. coli cross-contamination during postharvest leafy green processing, 1920
E. coli O157:H7 survival on romaine lettuce, 480
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Isolation of *Salmonella* from vegetables, 400
Lettuce coring knife
Sanitation and design of lettuce coring knives, 563
Leuconostoc
Influence of HPH and heat on dairy *Leuconostoc* strains, 1634
Levulinic acid
Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
Lipopeptide
Modeling antimicrobial activity of lipopeptides against *S. putrefaciens*, 1855
Lipophilic toxin
Lipophilic toxins in Korean gastropods, 2000
Liquid chromatography–tandem mass spectrometry (LC-MS/MS)
Analysis of DON and its derivatives by LC-MS/MS, 1355
Hog Charm II screening compared with LC-MS-MS, 405
Lipophilic toxins in Korean gastropods, 2000
Liquid egg albumen
Propylparaben sensitizes *Salmonella*, 443
Liquid egg white
Survival of *Salmonella* in membrane-processed egg white, 1219
Liquid smoke
Liquid smoke extracts controlling foodborne pathogens, 1148
Listeria
Airborne *Listeria*, 1328
Antimicrobial-resistant *Listeria* in retail meat, 2136
Effect of anolyte on bacteria in catfish fillets, 765
In-package ozonation of tomato, 1611
Monitoring of *Listeria* isolates with Rep-PCR, 504
Occurrence of *Listeria* spp. in food processing facilities, 216
Sensitivity of fish spoilage and pathogen bacteria to pulsed light, 2039
Listeria monocytogenes
Airborne *Listeria*, 1328
Antimicrobial-resistant *Listeria* in retail meat, 2136
Bacterial pathogens on retail chicken breasts, 34
Control of *L. monocytogenes* in frankfurters and pork chops, 1063
Culture media for *L. monocytogenes* detection, 1518
Detecting viable *L. monocytogenes* with real-time RT-PCR, 512
Exposure assessment of *L. monocytogenes* in goat cheese, 2122
Filamentation of *Listeria*, 2142
Filter-based pathogen enrichment technology, 1603
Foodborne pathogens in milk filters, 1263
Fresh pork loin irradiation, 2179
Growth dynamics of *L. monocytogenes*, 1227
Listeria environmental swab transport media, 580
L. monocytogenes growth in delicatessen meats, 896
L. monocytogenes growth on cold-smoked salmon, 1619
L. monocytogenes inhibition in no-nitrate-or-nitrite-added ham, 1071
L. monocytogenes in pig farms, 889
L. monocytogenes on cooked ham surfaces treated with lactic acid, 1404
Nested PCR for *L. monocytogenes hlyA* gene detection, 1324
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
Occurrence of *Listeria* spp. in food processing facilities, 216
Pathogen incidence in two fresh cheeses, 79
Probiotic potential of *L. sakei* 1, 1083
Quantification of *Listeria* biofilms, 1411
Rapid detection of *L. monocytogenes* using an impedance immunosensor, 1951
Reduction of *L. monocytogenes* biofilms by essential oils, 1332
Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
Responses of *L. monocytogenes* to salt stress, 906
Risk factors for produce contamination, 2055
Role of lactic acid bacteria as a biosanitizer, 1429
Salmonella and *L. monocytogenes* in reduced-sodium salads, 1043
Sampling for *L. monocytogenes* on stainless steel surfaces, 1077
Survey of U.S. raw milk, 1382
Survival of foodborne pathogens on inoculated walnut kernels, 245
Survival of *L. monocytogenes* on fresh-cut cantaloupe, 1912
Underdiagnosis parameters for five pathogens, 775
Listeria spp.
Listeria species in raw meat in Iran, 2223
Listeriosis
Listeriosis outbreak and pasteurized cheese, 71
Low salinity
Low salinity stress in *V. parahaemolyticus*, 231
Lymph node
Salmonella prevalence in bovine lymph nodes among feedyards, 1131
Source tracking of *Salmonella* in ground beef, 1464
Lysozyme
Nisin and lysozyme effects on foodborne *S. aureus* strains, 1627

Magnetic bead isolation
Monoclonal antibody for *Y. pestis*, 1555
Magnetic nanoparticles
Rapid detection of *L. monocytogenes* using an impedance immunosensor, 1951
Maize
B. cereus from African cereal-based infant foods, 1642
Male-specific coliphage MS2
Persistence of Norwalk virus and surrogates, 2151
Mallard
Bioserotypes and virulence markers of *Y. enterocolitica*, 2219

Malolactic fermentation
Biogenic amines and ethyl carbamate in Primitivo wine, 591
Mannitol–yolk–polymyxin B (MYP) agar
Enumeration of *B. cereus* with improved selective agar, 1342
Manure
E. coli contamination of fish, 1317
Marination
Pathogen transfer during vacuum tumbling, 255
Mayonnaise
Salmonellae in mayonnaise and acid solutions, 465
Meat
Antimicrobial resistance of bacteria from meats and animals, 1774
Campylobacter in swine, 139
Occurrence of *Listeria* spp. in food processing facilities, 216
T. gondii in pork meat and cured ham, 597
Meat juice
Seroprevalence of anti–HEV and anti-*Salmonella* antibodies in pigs, 1483
Meat processing
F-RNA coliphage and HEV on hog carcasses, 1492
Meat product
Inhibition of toxigenesis of group II *C. botulinum* by nitrite, 1346
Media
Method to detect VTEC in food, 827
Media campaign
University food safety media campaign, 1117
Mercury
Hg and Cd in farmed bluefin tuna, 725
Toxic metals in imported fishery products, 189
Meta-analysis
Meta-analysis of food safety training, 793
Metabolism
In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
Methicillin-resistant *S. aureus* (MRSA)
Antimicrobial resistance of bacteria from meats and animals, 1774
MRSA and raw poultry, 174
MIC–minimum fungicidal concentration (MIC-MFC)
Polyhexamethylene guanidine hydrochloride against fungi and bacteria, 1167
Microarray
Responses of *L. monocytogenes* to salt stress, 906
Microbial contamination
Microbial performance of fresh produce processing, 671
Microbiological quality of Australian beef, 1862
Risk factors for produce contamination, 2055
Microbial content
Bagged produce and microbial quality, 132
Microbial inactivation
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Microbial load
Microbial load and antimicrobial resistance in table eggs, 847
Microbial quality
Assessment of microbial quality of shrimp, 2190
Microbial quality of seafoods in Singapore, 1320
Microbial risk analysis
Food safety in Arab countries, 2082
Microbiological analysis
Chicken sampling techniques, 29
Culture media for *L. monocytogenes* detection, 1518
Microbiological assessment scheme
Microbial dynamics in lamb chain, 95
Microbial performance in institutional catering, 706
Microbiological criteria
PIF microbiological criteria, 989
Microbiological evaluation
Evaluation of chicken carcasses in a chilling system, 973
Microbiological food safety
Microbial performance in institutional catering, 706
Microbiological process hygiene
Hygiene assessment of outdoor camel slaughter in Sahrawi refugee camps, 1859
Microbiological stability
Chicken immersion chilling with chlorine or ozone, 1139
Microbiological standards
PIF microbiological criteria, 989
Microcystins
Analysis of shrimps and fish for cyanobacterial toxins, 160
Microfiltration
Survival of *Salmonella* in membrane-processed egg white, 1219
Microflora
Antibacterial activity of vinegar on spinach leaves, 567
Effect of anolyte on bacteria in catfish fillets, 765
Microfluidic chip
Rapid detection of *L. monocytogenes* using an impedance immunosensor, 1951
Microorganism enumeration
Chicken sampling techniques, 29
Microrespirometer
Assessment of microbial quality of shrimp, 2190
Milk
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Emergent *Arcobacter* spp. in raw milk and beef, 1474
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Milk microbiology
UV irradiation of cow's milk, 2197
Milling process
Dynamics of radioactive cesium during milling of wheat, 1823
Miniroller
Sampling for *L. monocytogenes* on stainless steel surfaces, 1077
Minority racial-ethnic consumers
Unique food handling practices of minority consumers, 2050
Model
Growth of *C. perfringens* in refried beans, 1783
L. monocytogenes on cooked ham surfaces treated with lactic acid, 1404
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Modeling
Growth dynamics of *L. monocytogenes*, 1227
Modeling DON contamination for climate change assessment, 1099
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Modified atmosphere
Mussel MAP botulism challange studies, 1157
Modified atmosphere packaging
Control of *C. jejuni* in chicken breast meat, 1728
Control of *L. monocytogenes* in frankfurters and pork chops, 1063
Moisture enhancement
Survival of *Campylobacter* and *Salmonella* in enhanced pork, 576
Mold counts
Effect of γ-radiation on molds and aflatoxins in hot peppers, 1528
Molds
PCR detection of aflatoxigenic molds in food, 85
Moldy Civil cheese
Dominant filamentous fungi from moldy Civil cheese, 2045
Molecular pathogen detection
Tools for detection of bacteria relevant to food safety, 660
Molecular typing
Oysters contaminated by symptomatic harvesters, 1715
Monitoring
Monitoring of *Listeria* isolates with Rep-PCR, 504
Monoclonal antibody
Monoclonal antibody for *Y. pestis*, 1555
Moorella thermoacetica
Peracetic acid biocides efficiency against spores, 371
Mortality
Efficacy of insect growth regulators against stored-product pests, 942
Most probable number–PCR (MPN-PCR)
MPN-PCR of *V. parahaemolyticus* with IAC in shrimp, 150
Mouse model
Age-dependent *C. sakazakii* susceptibility in neonatal mice, 884

mPCR
Emergent *Arcobacter* spp. in raw milk and beef, 1474
MS2
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Mulch
Dispersal of *Salmonella* Typhimurium by rain splash, 472
Multidrug resistance
Antibiotic resistance of *Salmonella* from retail meat in North Vietnam, 1709
Multidrug-resistant *Salmonella*
Chemical decontamination of beef trimmings, 1960
Lactic acid decontamination of beef trimmings, 1751
Multiplex PCR
EHEC-7 CHAS for identification of priority EHEC, 1691
STEC real-time multiplex PCR, 643
Multiplex real-time PCR
Development of a PCR assay for detection of ruminant DNA, 1107
Murine norovirus (MNV)
Chlorine treatment for norovirus, 184
Inactivation kinetics of murine norovirus, 533
Norovirus transfer to stainless steel and fruits, 1437
Murine norovirus 1 (MNV-1)
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Mussel
Mussel MAP botulism challange studies, 1157
Mycotoxins
Dominant filamentous fungi from moldy Civil cheese, 2045
Modeling DON contamination for climate change assessment, 1099
Mytilus edulis
Mussel MAP botulism challange studies, 1157

NaCl
Growth of *C. tyrobutyricum*, 1791
NaCl inactivation
Inactivation kinetics of murine norovirus, 533
Naphthalene
Naphthalene in foods, 2163
National Health and Nutrition Examination Survey
Produce consumption patterns in the United States, 328
Natural antimicrobials
Liquid smoke extracts controlling foodborne pathogens, 1148
L. monocytogenes inhibition in no-nitrate-or-nitrite-added ham, 1071
Natural inhibitors
Natural antimicrobials to control fungus growth in sausage surfaces, 104
Neosartorya
Method for identifying the genus *Neosartorya*, 1806
Nested PCR
Nested PCR for *L. monocytogenes hlyA* gene detection, 1324
Nicin
B. cereus from African cereal-based infant foods, 1642
Growth of *B. cereus* on fresh salmon, 1153
Inhibition of *Cronobacter* spp. in powdered infant formula, 1734
Nisin and lysozyme effects on foodborne *S. aureus* strains, 1627
Nitrite
Inhibition of toxigenesis of group II *C. botulinum* by nitrite, 1346
Nonfed beef
Source tracking of *Salmonella* in ground beef, 1464
Nonintact beef
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Pathogen transfer during vacuum tumbling, 255
No-nitrate-or-nitrite-added ham
L. monocytogenes inhibition in no-nitrate-or-nitrite-added ham, 1071
Non-O157 Shiga toxin–producing *E. coli* (STEC)
Antimicrobial interventions against non-O157 STEC, 1207
Detection of non-O157 STEC in ground beef, 1939
Isolation of STEC using modified Rainbow agar and acid treatment, 1548
Lactic acid decontamination of beef trimmings, 1751
Latex agglutination assays for detection of six non-O157 STEC *E. coli*, 819
Nonproteolytic
Mussel MAP botulism challange studies, 1157
Nonthermal plasma
Nonthermal plasma reduction of pathogens on chicken, 22
Norovirus (NoV)
Chlorine treatment for norovirus, 184
Detection of norovirus in oysters, 389
Food extracts affect NoV binding, 1350
Hand hygiene regimens, 1303
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Inactivation of virus by steam-ultrasound, 376
Norovirus in bivalve molluscs, 976
Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
Norovirus transfer to stainless steel and fruits, 1437
Oysters contaminated by symptomatic harvesters, 1715
Persistence and transferability of norovirus, 927
Northern Vietnam
Antibiotic resistance of *Salmonella* from retail meat in North Vietnam, 1709
Norwalk virus
Persistence of Norwalk virus and surrogates, 2151
Nucleotide sequencing
Novel detection assay for two violative ant vector species, 1447
Nut
Inactivation of *Salmonella* on pecans, 1930
Salmonella, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394

O26:H11
Biofilm formation by Shiga toxin–producing *E. coli*, 1418
O111:H8
Biofilm formation by Shiga toxin–producing *E. coli*, 1418
O157:H7
E. coli in dairy cattle, 1698
Occurrence
Aflatoxins in herbal medicine, 1991
omt-1 gene
PCR detection of aflatoxigenic molds in food, 85
Online focus groups
Food safety education, 1453
On-site food safety training
Food safety training, 1829
Oocysts
Contamination of cured meat with *Cryptosporidium* oocysts, 982
Optical density
Growth dynamics of *L. monocytogenes*, 1227
Oral transmission pathway
T. cruzi in açaí pulp in experimental acute Chagas disease, 601
Orange juice
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Oregano essential oil
Natural antimicrobials to control fungus growth in sausage surfaces, 104
Organic acids
Organic acids and *Salmonella* in pigs, 1974
Seeds disinfection and effect of surface roughness, 261
Outbreak
Contamination of cured meat with *Cryptosporidium* oocysts, 982
Health department inspection criteria and outbreak restaurants, 2007
Relating restaurant inspections to foodborne illness likelihood, 2016
Salmonella Chester outbreak caused by head cheese consumption, 738
STEC O104:H4 outbreak in Germany, 408
Outbreak investigation
Traceback methods to confirm *E. coli* outbreak, 320
Outer membrane proteins
Monoclonal antibody for *Y. pestis*, 1555
Oxidation
Chicken immersion chilling with chlorine or ozone, 1139
Oxidation-reduction potential
Evaluation of chlorine dioxide in tomato dump tank and flumes, 304

Oyster
Detection of norovirus in oysters, 389
Risk management for HAV-contaminated oyster production, 1249
Ozone
Chicken immersion chilling with chlorine or ozone, 1139
In-package ozonation of tomato, 1611
Reduction of *Salmonella* on cantaloupes by sanitizers, 1766

PALCAM
Culture media for *L. monocytogenes* detection, 1518
Paralytic shellfish poison (PSP)
Analysis of shrimps and fish for cyanobacterial toxins, 160
Parent to progeny
Campylobacter transmission in eggs, 1896
Parsley
Isolation of *Salmonella* from vegetables, 400
Pasteurization
Propylparaben sensitizes *Salmonella*, 443
Pasteurized cheese
Listeriosis outbreak and pasteurized cheese, 71
Pathogen
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Salmonella, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394
Pathogenic Shiga toxin–producing *Escherichia coli*
STEC real-time multiplex PCR, 643
Pathogens
Microbiological quality of Australian beef, 1862
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Research protocols for agricultural water, 2251
Variation in pathogen and indicator annual rates in RTE food, 2238
Patulin
Patulin adsorption using inactivated yeast powder, 585
Patulin reduction by UV radiation, 717
PCR
Detection of non-O157 STEC in ground beef, 1939
Method for identifying the genus *Neosartorya*, 1806
Nested PCR for *L. monocytogenes hlyA* gene detection, 1324
PCR detection of aflatoxigenic molds in food, 85
Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
Salmonella from raw sausages, 637
Tools for detection of bacteria relevant to food safety, 660
V. cholerae in ice and beverages in Indonesia, 651
PCR amplification–denaturing gradient gel electrophoresis (PCR-DGGE)
Bacterial diversity and dominant spoilage microbiota, 1057
Peanut butter
Effect of growth on thermal resistance and survival of *Salmonella*, 1125
HHP has minimal effect on *Salmonella* in peanut butter, 169
Pearl millet
B. cereus from African cereal-based infant foods, 1642
Pecan
Inactivation of *Salmonella* on pecans, 1930
Pectobacterium
Spoilage bacteria in carrots, 523
Penicillium roqueforti
Dominant filamentous fungi from moldy Civil cheese, 2045
Pepperoni
STEC control in pepperoni, 838
Periploca sepium
P. sepium and acaricide, 118
Peroxyacetic acid
Antimicrobial interventions against non-O157 STEC, 1207
Persistence
Persistence and transferability of norovirus, 927
Persistence of Norwalk virus and surrogates, 2151
Pet food
Rapid detection of *Salmonella* in pet food, 347
pH
Fruit juice pasteurization by combined HHP and CO_2, 1873
Growth of *C. tyrobutyricum*, 1791
Survival of *Salmonella* in membrane-processed egg white, 1219
Phaeosphaeria nodorum
Endophytic fungi from plums, 1883
Pheasant
Bioserotypes and virulence markers of *Y. enterocolitica*, 2219
Philadelphia, PA
Unique food handling practices of minority consumers, 2050
pH inactivation
Inactivation kinetics of murine norovirus, 533
Phosphotransferase system (PTS)
Responses of *L. monocytogenes* to salt stress, 906
Physical stress
Stress tolerance of *Salmonella*, 456
Physiological diversity
Growth of *C. tyrobutyricum*, 1791
Pigs
Antibiotic-resistant enterococci in abattoir pigs, 1595
Citrus by-products and *Salmonella* in pigs, 573
Organic acids and *Salmonella* in pigs, 1974
Salmonella prevalence and susceptibility in 2000 and 2006, 428
Plasmid
Antibiotic-resistant enterococci in abattoir pigs, 1595
Polished rice
Total and inorganic arsenic in rice and rice bran, 771
Polyaromatic hydrocarbons
PAH content and antimicrobial activity of traditionally smoked salmon, 1878
Polyhexamethylene guanidine hydrochloride
Polyhexamethylene guanidine hydrochloride against fungi and bacteria, 1167
Polylactic acid
Biodegradable films with allyl isothiocyanate coating, 2234
Pomegranate juice
Human norovirus surrogate reduction in fluid foods by HPH, 1984
Pork
Biotracing *Salmonella* in pork, 270
C. perfringens in pork, 682
Hog Charm II screening compared with LC-MS-MS, 405
Salmonella dissemination in slaughterhouses, 1580
Survival of *Campylobacter* and *Salmonella* in enhanced pork, 576
Pork processing
Resistance and virulence genotypes of *E. faecalis*, 1486
Pork variety meats
Antimicrobial agent interventions for safety of pork variety meats, 1589
Postharvest
Campylobacter in swine, 139
Depuration of oysters contaminated with *Vibrio*, 1501
Poultry
Detection of *Salmonella* Enteritidis in poultry houses, 743
MRSA and raw poultry, 174
Salmonella from Colombian poultry farms, 874
Salmonella in chicken meat in Russia, 1469
Salmonella on chicken meat in Vietnam, 1851
Poultry meat
Pressure resistance of *E. coli* and *C. jejuni* on poultry meat, 497
Poultry production
Campylobacter from different poultry production systems, 154
Poultry products
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Pour overlay method
Spray method to recover heat-injured microorganisms, 1867
Powdered infant formula
Chronobacter spp. in powdered infant formula, 607
Detection of *Cronobacter* in powdered infant formula, 1144
P particles
Food extracts affect NoV binding, 1350
Prebiotic
Probiotic potential of *L. sakei* 1, 1083
Predictive model
Salmonella on cutting boards, 2116

Preharvest food safety
Campylobacter in swine, 139
Preserved meat
Contamination of cured meat with *Cryptosporidium* oocysts, 982
Pressure cycling
HHP has minimal effect on *Salmonella* in peanut butter, 169
Prevalence
Campylobacter attachment, 195
Emergent *Arcobacter* spp. in raw milk and beef, 1474
L. monocytogenes in pig farms, 889
Rapid detection of *Campylobacter*, 1835
Salmonella on chicken meat in Vietnam, 1851
Salmonella prevalence and susceptibility in 2000 and 2006, 428
Vibrio spp. in shrimp prevalence and characteristics, 1846
Prevention of foodborne diseases
Salmonellosis prevention, 394
Primals
Microbiological quality of Australian beef, 1862
Primers
Detection of non-O157 STEC in ground beef, 1939
Primitivo wine
Biogenic amines and ethyl carbamate in Primitivo wine, 591
Probabilistic model
Risk management for HAV-contaminated oyster production, 1249
Probiotics
Aggregation and hydrophobicity of dairy propionibacteria, 359
Bioactive molecules prevent EHEC infection when delivered in food, 1796
Probiotic deconjugation of bile salts, 1090
Probiotic potential of *L. sakei* 1, 1083
Processed animal proteins
Development of a PCR assay for detection of ruminant DNA, 1107
Processing
E. coli cross-contamination during postharvest leafy green processing, 1920
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Effect of processing on *C. parvum*, 936
Processing environment
Occurrence of *Listeria* spp. in food processing facilities, 216
Produce
Ethyl pyruvate decontamination of green onions and spinach, 1012
Isolation of STEC, 2028
Norovirus transfer to stainless steel and fruits, 1437
Preparation methods for recovering foodborne pathogens from produce, 1213
Produce consumption patterns in the United States, 328
Research protocols for agricultural water, 2251
Risk factors for produce contamination, 2055
Product recalls and withdrawals
Oysters contaminated by symptomatic harvesters, 1715
Progeny
Efficacy of insect growth regulators against stored-product pests, 942
Propionibacteria
Acid and exopolysaccharide production by propionibacterium strains, 918
Aggregation and hydrophobicity of dairy propionibacteria, 359
Propionic acid
Acid and exopolysaccharide production by propionibacterium strains, 918
Propylparaben
Propylparaben sensitizes *Salmonella*, 443
Proteins
Survival of *Salmonella* in gastric environments, 353
Pseudomonas
Spoilage bacteria in carrots, 523
Pulsed-field
E. coli O157:H7 infections associated with in-store cheese sampling, 1759
Pulsed-field gel electrophoresis (PFGE)
L. monocytogenes in pig farms, 889
Monitoring of *Listeria* isolates with Rep-PCR, 504
Salmonella dissemination in slaughterhouses, 1580
Pulsed light
Decontamination of sugar syrup by pulsed light, 913
Sensitivity of fish spoilage and pathogen bacteria to pulsed light, 2039
Pulsed UV light
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Putrefactive anaerobe
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Pyrus ussuriensis
Stored food mite and *P. ussuriensis*, 1258
Pyruvate
Wound-induced hydrogen peroxide, 2208

q-Factor
Stress tolerance of *Salmonella*, 456
qRT-PCR
Detection of norovirus in oysters, 389
Quality
BAs in crucian carp, 2228
In-package ozonation of tomato, 1611
Quality-adjusted life year
Cost of illness and QALY loss for U.S. foodborne illnesses, 1292
Ranking disease burden of pathogen-food pairs in the United States, 1278
Quantification
E. coli cross-contamination during postharvest leafy green processing, 1920
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Quantitative risk management
Risk management for HAV-contaminated oyster production, 1249
Quinolone resistance
Antibiotic resistance of *Salmonella* from retail meat in North Vietnam, 1709

Radioactive cesium
Dynamics of radioactive cesium during milling of wheat, 1823
Rain
Dispersal of *Salmonella* Typhimurium by rain splash, 472
Random amplified polymorphic DNA
Dominant filamentous fungi from moldy Civil cheese, 2045
Rapid detection
Novel detection assay for two violative ant vector species, 1447
Salmonella Typhimurium detection on eggshells with wireless biosensors, 631
Rapid identification method
Method for identifying the genus *Neosartorya*, 1806
RAPID'L.mono
Culture media for *L. monocytogenes* detection, 1518
Rapid methods
Rapid detection of *Salmonella* in pet food, 347
Rapid test
Rapid detection of *Campylobacter*, 1835
Raspberries
Inactivation of virus by steam-ultrasound, 376
Raw ground beef
Real-time PCR to detect *E. coli* O157:H7, 1373
Raw meat
Antibiotic resistance of *Salmonella* from retail meat in North Vietnam, 1709
Listeria species in raw meat in Iran, 2223
Raw milk
Nisin and lysozyme effects on foodborne *S. aureus* strains, 1627
Raw milk risk assessment, 2031
Survey of U.S. raw milk, 1382
Raw milk cheese
E. coli O157:H7 foodborne outbreak, raw milk cheese, investigation methods, 812
Real-time PCR to detect *E. coli* O157:H7, 1373

Raw oysters
Depuration of oysters contaminated with *Vibrio*, 1501
Raw poultry
Nonthermal plasma reduction of pathogens on chicken, 22
Ready-to-eat
Occurrence of *Listeria* spp. in food processing facilities, 216
Ready-to-eat food
Variation in pathogen and indicator annual rates in RTE food, 2238
Ready-to-eat meat
Control of *L. monocytogenes* in frankfurters and pork chops, 1063
Ready-to-use lettuce
Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
Real-time PCR
Detection of *Salmonella* Enteritidis in poultry houses, 743
Filter-based pathogen enrichment technology, 1603
Rapid detection of *Salmonella* in pet food, 347
Real-time PCR to detect *E. coli* O157:H7, 1373
STEC real-time multiplex PCR, 643
Real-time reverse transcriptase PCR
Detecting viable *L. monocytogenes* with real-time RT-PCR, 512
Norovirus in bivalve molluscs, 976
Recovery
Preparation methods for recovering foodborne pathogens from produce, 1213
Recycling
Illustrative analysis of brown grease use in feeds and food, 731
Reduction
Antimicrobial interventions against non-O157 STEC, 1207
Refrigeration
Restaurant food cooling practices, 2172
Registered dietician
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
Registered nurse
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
Repetitive element sequence-based PCR
Monitoring of *Listeria* isolates with Rep-PCR, 504
Repetitive element sequence polymorphism PCR
B. cereus and *B. thuringiensis* isolated from ground roasted coffee, 518
Characteristics of *B. cereus* strains from Sunsik, 225
Resistance
Antibiotic susceptibility in Zoonotic bacteria, 1839
Resistance genes
Resistance and virulence genotypes of *E. faecalis*, 1486
Respiration rate
Assessment of microbial quality of shrimp, 2190
Response surface
Extrusion and food safety, 1646
Restaurants
Health department inspection criteria and outbreak restaurants, 2007
Relating restaurant inspections to foodborne illness likelihood, 2016
Restaurant food cooling practices, 2172
Restriction fragment length polymorphism
Comparative analysis of *Campylobacter* from broilers in Portugal, 2100
Restriction fragment length polymorphism–pulsed-field gel electrophoresis (RFLP-PFGE)
Spoilage bacteria in carrots, 523
Retail
Retail baseline for *Salmonella* and *Campylobacter* in beef, 2110
Retail chicken breasts
Bacterial pathogens on retail chicken breasts, 34
Retail meat
Antimicrobial-resistant *Listeria* in retail meat, 2136
Retail poultry
Salmonella on chicken meat in Colombia, 1134
Retail stores
Salmonella in chicken meat in Russia, 1469
Salmonella on chicken meat in Vietnam, 1851
Ribosome-inactivating proteins
Validation of ELISA determination of Stx1, 1036
Rice bran
Total and inorganic arsenic in rice and rice bran, 771
Ricin
Detection of active ricin, 951
Risk assessment
Produce consumption patterns in the United States, 328
Raw milk risk assessment, 2031
STEC O104:H4 outbreak in Germany, 408
T. gondii in pork meat and cured ham, 597
Underdiagnosis parameters for five pathogens, 775
Risk-based grading
HACCP and risk-based grading in consumer food safety surveys, 1673
Risk communication
Salmonellosis prevention, 394
Risk factors
Foodborne pathogens in milk filters, 1263
Risk mitigation
Exposure assessment of *L. monocytogenes* in goat cheese, 2122
Risk ranking
Ranking disease burden of pathogen-food pairs in the United States, 1278
RNA stability
Detecting viable *L. monocytogenes* with real-time RT-PCR, 512
Roast beef
L. monocytogenes growth in delicatessen meats, 896
rpoS
Resistance of *Salmonella* Enteritidis to hypochlorite, 437
Russia
Salmonella in chicken meat in Russia, 1469
Russian import regulations
Hog Charm II screening compared with LC-MS-MS, 405

Safety
Ethyl pyruvate decontamination of green onions and spinach, 1012
Research protocols for agricultural water, 2251
Salad
Salmonella and *L. monocytogenes* in reduced-sodium salads, 1043
Salmon
Growth dynamics of *L. monocytogenes*, 1227
Growth of *B. cereus* on fresh salmon, 1153
Salmonella
Airborne pathogens at beef processing plants, 2213
Antibacterial activity of vinegar on spinach leaves, 567
Antibiotic resistance of *Salmonella* from retail meat in North Vietnam, 1709
Antibiotic susceptibility in Zoonotic bacteria, 1839
Antimicrobial agent interventions for safety of pork variety meats, 1589
Antimicrobial effect of HOBr on cattle hides, 955
Bacterial pathogens on retail chicken breasts, 34
Biotracing *Salmonella* in pork, 270
Citrus by-products and *Salmonella* in pigs, 573
Detection of salmonellae in bovine lymph nodes, 854
Dispersal of *Salmonella* Typhimurium by rain splash, 472
Economic performance and *Salmonella* results, 449
Effect of anolyte on bacteria in catfish fillets, 765
Effect of growth on thermal resistance and survival of *Salmonella*, 1125
Extrusion and food safety, 1646
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Fecal sampling for detection of *Salmonella*, 1562
HHP has minimal effect on *Salmonella* in peanut butter, 169
Inactivation of *Salmonella* on pecans, 1930
Inactivation of *Salmonella* on tomato stem scars, 1368
In-package ozonation of tomato, 1611
Isolation of *Salmonella* from vegetables, 400
Lactic acid effectiveness on ground beef and beef trim, 1968
Microbial quality of seafoods in Singapore, 1320
Nonthermal plasma reduction of pathogens on chicken, 22
Organic acids and *Salmonella* in pigs, 1974
Pathogen control on spinach with natural antimicrobials, 488
Pathogen incidence in two fresh cheeses, 79

Propylparaben sensitizes *Salmonella*, 443
Rapid detection of *Salmonella* in pet food, 347
Reduction of *Salmonella* on cantaloupes by sanitizers, 1766
Retail baseline for *Salmonella* and *Campylobacter* in beef, 2110
Risk factors for produce contamination, 2055
Salmonella and *L. monocytogenes* in reduced-sodium salads, 1043
Salmonella dissemination in slaughterhouses, 1580
Salmonellae in mayonnaise and acid solutions, 465
Salmonella from Colombian poultry farms, 874
Salmonella from raw sausages, 637
Salmonella in chicken meat in Russia, 1469
Salmonella on beef carcases, 867
Salmonella on chicken meat in Colombia, 1134
Salmonella on chicken meat in Vietnam, 1851
Salmonella on open and closed pig farms, 859
Salmonella prevalence and susceptibility in 2000 and 2006, 428
Salmonella prevalence in bovine lymph nodes among feedyards, 1131
Salmonella reduction in frozen breaded chicken products, 1023
Salmonellosis prevention, 394
S. enterica internalization in tomatoes, 297
Source tracking of *Salmonella* in ground beef, 1464
Survey of U.S. raw milk, 1382
Survival of *Salmonella* in gastric environments, 353
Underdiagnosis parameters for five pathogens, 775
Salmonella Chester
Salmonella Chester outbreak caused by head cheese consumption, 738
Salmonella enterica
Filter-based pathogen enrichment technology, 1603
Survival of foodborne pathogens on inoculated walnut kernels, 245
Vibrio, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41
Salmonella enterica serotype Enteritidis
Detection of *Salmonella* Enteritidis in poultry houses, 743
Salmonella Enteriditis
Resistance of *Salmonella* Enteritidis to hypochlorite, 437
Survival of *Salmonella* in membrane-processed egg white, 1219
Salmonella spp.
Foodborne pathogens in milk filters, 1263
Seroprevalence of anti–HEV and anti-*Salmonella* antibodies in pigs, 1483
Salmonella Typhimurium
Pathogen transfer during vacuum tumbling, 255
Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
Salmonella Typhimurium detection on eggshells with wireless biosensors, 631
Survival of *Campylobacter* and *Salmonella* in enhanced pork, 576
Salmonella Typhimurium DT104
Growth of *Salmonella* on the chicken carcass, 164
Salmonellosis
Salmonellosis prevention, 394
Salt stress
Filamentation of *Listeria*, 2142
Responses of *L. monocytogenes* to salt stress, 906
Sample preparation
Filter-based pathogen enrichment technology, 1603
Sample preparation methods
Preparation methods for recovering foodborne pathogens from produce, 1213
Sampling
Chicken sampling techniques, 29
Sampling methods
Bagged produce and microbial quality, 132
Fecal sampling for detection of *Salmonella*, 1562
Sampling procedure
Sampling for *L. monocytogenes* on stainless steel surfaces, 1077
Sanitation
Sanitation and design of lettuce coring knives, 563
Sanitization
Biofilm formation by Shiga toxin–producing *E. coli*, 1418
Peracetic acid biocides efficiency against spores, 371
Sanitizers
Inactivation of *Salmonella* on pecans, 1930
Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
Reduction of *Salmonella* on cantaloupes by sanitizers, 1766
Sanitizer-free water
E. coli cross-contamination during postharvest leafy green processing, 1920
Sausage
Inhibition of toxigenesis of group II *C. botulinum* by nitrite, 1346
Salmonella from raw sausages, 637
Saxitoxin
Detection of saxitoxin in skim milk, 1113
Screening test
Hog Charm II screening compared with LC-MS-MS, 405
Seafood
Microbial quality of seafoods in Singapore, 1320
Vibrio, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41
Seasonal prevalence
Listeria species in raw meat in Iran, 2223
Secondary starter
Dominant filamentous fungi from moldy Civil cheese, 2045
Seeder model
Organic acids and *Salmonella* in pigs, 1974
Seeds
Seeds disinfection and effect of surface roughness, 261
STEC O104:H4 outbreak in Germany, 408
Semicarbazide
Semicarbazide in food, 1654
Sensitivity
Sensitivity of fish spoilage and pathogen bacteria to pulsed light, 2039
Sensitivity analysis
Exposure assessment of *L. monocytogenes* in goat cheese, 2122
Serogroup
Detection of non-O157 STEC in ground beef, 1939
EHEC-7 CHAS for identification of priority EHEC, 1691
Serological testing
Validation of ELISA determination of Stx1, 1036
Seropositive pigs
Salmonella dissemination in slaughterhouses, 1580
Seroprevalence
Seroprevalence of anti–HEV and anti-*Salmonella* antibodies in pigs, 1483
Serotype
L. monocytogenes in pig farms, 889
Shelf life
Assessment of microbial quality of shrimp, 2190
Fresh pork loin irradiation, 2179
Mussel MAP botulism challange studies, 1157
UV irradiation of cow's milk, 2197
Shellfish
Depuration of oysters contaminated with *Vibrio*, 1501
Detection of norovirus in oysters, 389
Norovirus in bivalve molluscs, 976
Oysters contaminated by symptomatic harvesters, 1715
Shewanella putrifaciens
Modeling antimicrobial activity of lipopeptides against *S. putrefaciens*, 1855
Shiga toxigenic *Escherichia coli*
Lactic acid effectiveness on ground beef and beef trim, 1968
Shiga toxigenic phages
Effect of preservative on *E. coli* toxins, 959
Shiga toxin
Effect of preservative on *E. coli* toxins, 959
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Isolation of STEC, 2028
Method to detect VTEC in food, 827
Shiga toxin 1
Validation of ELISA determination of Stx1, 1036

Shiga toxin–producing *E. coli* (STEC)
E. coli in dairy cattle, 1698
Lactic acid intervention for *E. coli* O157:H7, STEC, and surrogates, 1701
STEC control in pepperoni, 838
STEC O104:H4 outbreak in Germany, 408
Underdiagnosis parameters for five pathogens, 775
Shrimp
Analysis of shrimps and fish for cyanobacterial toxins, 160
Assessment of microbial quality of shrimp, 2190
Modulation of bacterial attachment by herbs, 1507
Vibrio spp. in shrimp prevalence and characteristics, 1846
Sigmoidal
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Silver nanoparticles
Antimicrobial effects of silver nanoparticles, 701
Sitophilus granarius
Active biobased packaging to control granary weevil, 366
16S–amplified rDNA restriction analysis
Spoilage bacteria in carrots, 523
Skim milk
Detection of saxitoxin in skim milk, 1113
Smoked salmon
Monitoring of *Listeria* isolates with Rep-PCR, 504
PAH content and antimicrobial activity of traditionally smoked salmon, 1878
Snack foods
Acrylamide distribution in snack foods, 2158
Social media
Food safety education, 1453
Sodium
Salmonella and *L. monocytogenes* in reduced-sodium salads, 1043
Sodium dodecyl sulfate
Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
Sodium hypochlorite
Resistance of *Salmonella* Enteritidis to hypochlorite, 437
Sanitizer efficacy against FLP, 541
Soil
E. coli O157:H7 survival on romaine lettuce, 480
Soil solarization
Reduction of *E. coli* O157:H7 by soil solarization, 7
Solid-phase microextraction (SPME)
Naphthalene in foods, 2163
Solvent extraction
Liquid smoke extracts controlling foodborne pathogens, 1148
Source
Semicarbazide in food, 1654
Source attribution
Ranking disease burden of pathogen-food pairs in the United States, 1278
Southern Italy
Norovirus in bivalve molluscs, 976
Spinach
Antibacterial activity of vinegar on spinach leaves, 567
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Ethyl pyruvate decontamination of green onions and spinach, 1012
Pathogen control on spinach with natural antimicrobials, 488
Splash dispersal
Dispersal of *Salmonella* Typhimurium by rain splash, 472
Spoilage
Bacterial diversity and dominant spoilage microbiota, 1057
Spoilage bacteria
Influence of HPH and heat on dairy *Leuconostoc* strains, 1634
Sporan
Pathogen control on spinach with natural antimicrobials, 488
Spores
Concentration of *B. anthracis* spores from food, 1243
C. perfringens in pork, 682
Decontamination of sugar syrup by pulsed light, 913
Peracetic acid biocides efficiency against spores, 371
Sprouts
Seeds disinfection and effect of surface roughness, 261
STEC O104:H4 outbreak in Germany, 408
Sri Lanka
Vibrio spp. in shrimp prevalence and characteristics, 1846
Stainless steel surface
Antimicrobial effects of silver nanoparticles, 701
Chlorine treatment for norovirus, 184
Modulation of bacterial attachment by herbs, 1507
Role of lactic acid bacteria as a biosanitizer, 1429
Sampling for *L. monocytogenes* on stainless steel surfaces, 1077
Staphylococcal enterotoxin H (SEH)
Expression of staphylococcal enterotoxin H, 238
Staphylococcus aureus
MRSA and raw poultry, 174
Nisin and lysozyme effects on foodborne *S. aureus* strains, 1627
Steam-ultrasound
Inactivation of virus by steam-ultrasound, 376
Stem scar
Inactivation of *Salmonella* on tomato stem scars, 1368
Stone fruits
Endophytic fungi from plums, 1883
Storage
BAs in crucian carp, 2228
Effect of γ-radiation on molds and aflatoxins in hot peppers, 1528
Salmonella, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394
Storage conditions
Biodegradable films with allyl isothiocyanate coating, 2234
Survival of *Salmonella* in membrane-processed egg white, 1219
Storage temperature
Effect of temperature on behavior of pathogens associated with jalepeños, 382
Survival of *L. monocytogenes* on fresh-cut cantaloupe, 1912
Shelf life of beef primals, 1524
Stored food mites
Stored food mite and *P. ussuriensis*, 1258
Stored-product insects
Efficacy of insect growth regulators against stored-product pests, 942
Stress
In vivo expressed genes of *E. coli* O157:H7 EDL933, 1743
Low salinity stress in *V. parahaemolyticus*, 231
Sublethal injury
Spray method to recover heat-injured microorganisms, 1867
Subprimal
Lactic acid intervention for *E. coli* O157:H7, STEC, and surrogates, 1701
Success clone
Stress tolerance of *Salmonella*, 456
Sugar syrup
Decontamination of sugar syrup by pulsed light, 913
Surface decontamination
Peracetic acid biocides efficiency against spores, 371
Surface roughness
Seeds disinfection and effect of surface roughness, 261
Surfaces
Inactivation of virus by steam-ultrasound, 376
Sampling for *L. monocytogenes* on stainless steel surfaces, 1077
Surfactant
Seeds disinfection and effect of surface roughness, 261
Surrogate
Norovirus surrogate inactivation with levulinic acid plus SDS, 1532
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Sensitivity of fish spoilage and pathogen bacteria to pulsed light, 2039
Surveillance
Campylobacter from different poultry production systems, 154
Variation in pathogen and indicator annual rates in RTE food, 2238
Survey
HACCP and risk-based grading in consumer food safety surveys, 1673

Survival
Campylobacter attachment, 195
E. coli O157:H7 survival on romaine lettuce, 480
Effect of temperature on behavior of pathogens associated with jalepeños, 382
Response of stressed *L. monocytogenes* and *Salmonella* to disinfectants, 695
Salmonella, *E. coli* O157:H7, and *Listeria* on almonds and pistachios, 1394
Salmonellae in mayonnaise and acid solutions, 465
Stress tolerance of *Salmonella*, 456
Survival of foodborne pathogens on inoculated walnut kernels, 245
Survival of *Salmonella* in gastric environments, 353
Survival studies
Effect of growth on thermal resistance and survival of *Salmonella*, 1125
Susceptibility
Antibiotic susceptibility in Zoonotic bacteria, 1839
Swab transport media
Listeria environmental swab transport media, 580
Swine
Campylobacter in swine, 139

Table eggs
Microbial load and antimicrobial resistance in table eggs, 847
TaqMan
Detection of norovirus in oysters, 389
Target
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Temperature
D- and *z*-values for *C. jejuni*, 1029
Efficacy of insect growth regulators against stored-product pests, 942
Growth of *C. tyrobutyricum*, 1791
Survival of *Salmonella* in membrane-processed egg white, 1219
Temperature differential
S. enterica internalization in tomatoes, 297
Temperature inactivation
Inactivation kinetics of murine norovirus, 533
Temporary food service
Food safety training, 1829
10 μg/kg
Hog Charm II screening compared with LC-MS-MS, 405
Terahertz imaging
Detection of foreign bodies using terahertz imaging, 179
tet(M) gene
Antibiotic-resistant enterococci in abattoir pigs, 1595
Tetracycline
Hog Charm II screening compared with LC-MS-MS, 405
Tetrahymena spp.
Sanitizer efficacy against FLP, 541
Thawed
Fish authentication as fresh or frozen, 1536
Theory of planned behavior
Meta-analysis of food safety training, 793
Thermal decontamination of green onion and spinach
UV, ASC, and mild-heat decontamination of green onions and spinach, 1198
Thermal inactivation
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Fate of Shiga toxin–producing *E. coli* in cooked nonintact beef, 62
Lethality of beef roast cooking, 48
Thermal resistance of *B. coagulans* spores, 1236
Thermal processing
PA 3679 thermal process surrogate and research model for *C. botulinum*, 779
Thermal resistance
Effect of growth on thermal resistance and survival of *Salmonella*, 1125
Thermal treatment
Influence of HPH and heat on dairy *Leuconostoc* strains, 1634
Thymol
Thymol, diphenyliodonium chloride, and *Campylobacter* in swine, 758
Tomato
Dispersal of *Salmonella* Typhimurium by rain splash, 472
Inactivation of *Salmonella* on tomato stem scars, 1368
In-package ozonation of tomato, 1611
Tomato juice
Thermal resistance of *B. coagulans* spores, 1236
Tomato process water
Evaluation of chlorine dioxide in tomato dump tank and flumes, 304
Tomato variety
S. enterica internalization in tomatoes, 297
Total arsenic
Total and inorganic arsenic in freshwater animals, 1890
Total and inorganic arsenic in rice and rice bran, 771
Total diet
Naphthalene in foods, 2163
Total viable count
Bacteriological survey of ready-to-eat salads, fruits, and sprouts, 1338
Toxin production
Characteristics of *B. cereus* strains from Sunsik, 225
Toxoplasma gondii
T. gondii in pork meat and cured ham, 597
Traceability
Traceback methods to confirm *E. coli* outbreak, 320
Traceback
Traceback methods to confirm *E. coli* outbreak, 320
Traditional smoking process
PAH content and antimicrobial activity of traditionally smoked salmon, 1878
Training
Meta-analysis of food safety training, 793
Nurses' and dieticians' knowledge about *L. monocytogenes*, 1310
trans-Cinnamaldehyde
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289
Transfer
E. coli O157:H7 transfer during postharvest leafy green processing, 1184
Norovirus transfer to stainless steel and fruits, 1437
Persistence and transferability of norovirus, 927
Transmissible spongiform encephalopathy
Development of a PCR assay for detection of ruminant DNA, 1107
Trap grease
Illustrative analysis of brown grease use in feeds and food, 731
Tree nut
Inactivation of *Salmonella* on pecans, 1930
Trends
Trends in ownership and usage of food thermometers, 556
Trimethoprim
Enumeration of *B. cereus* with improved selective agar, 1342
Trimmings
Control of beef contamination, 144
Tri-tip roast
Pathogen transfer during vacuum tumbling, 255
Trypanosoma cruzi
T. cruzi in açaí pulp in experimental acute Chagas disease, 601
Tuna sausage
Biogenic amines in tuna sausage products, 1814
Turbidity
Evaluation of chlorine dioxide in tomato dump tank and flumes, 304
Turkey
L. monocytogenes growth in delicatessen meats, 896
24-kDa allergen
Autoclave treatment of buckwheat 24-kDa allergen, 1172
Tyrophagus putrescentiae
P. sepium and acaricide, 118
Stored food mite and *P. ussuriensis*, 1258

Udon noodles
Dynamics of radioactive cesium during milling of wheat, 1823

Ultrasound
Sanitation and design of lettuce coring knives, 563
Uncooked surface-browned breaded chicken products
Salmonella reduction in frozen breaded chicken products, 1023
U.S. Department of Agriculture Economic Research Service
Produce consumption patterns in the United States, 328
UV
UV, ASC, and mild-heat decontamination of green onions and spinach, 1198
UV light
UV irradiation of cow's milk, 2197
UV radiation
Patulin reduction by UV radiation, 717

Vacuum packaging
Survival of *Campylobacter* and *Salmonella* in enhanced pork, 576
Vacuum tumble
Pathogen transfer during vacuum tumbling, 255
Validation
Extrusion and food safety, 1646
Vector species
Novel detection assay for two violative ant vector species, 1447
Vegetable
Effect of processing on *C. parvum*, 936
Vegetable oil
Bioefficacy of *Z. xanthoxyloides* oils on *A. obtectus*, 547
Vegetative bacteria
Fruit juice pasteurization by combined HHP and CO_2, 1873
Verocytotoxin-producing *E. coli* (VTEC)
Foodborne pathogens in milk filters, 1263
Verotoxin
Method to detect VTEC in food, 827
Very small meat plant
Chemical rinses to reduce pathogens on beef surfaces, 14
Viability
T. gondii in pork meat and cured ham, 597
Viable cells
Detecting viable *L. monocytogenes* with real-time RT-PCR, 512
Vibrio
Depuration of oysters contaminated with *Vibrio*, 1501
Microbial quality of seafoods in Singapore, 1320
Vibrio cholerae
Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
V. cholerae in ice and beverages in Indonesia, 651
Vibrio mimicus
Crayfish-associated vibriosis, 762
Vibrio parahaemolyticus
Low salinity stress in *V. parahaemolyticus*, 231
MPN-PCR of *V. parahaemolyticus* with IAC in shrimp, 150
Risk of *Vibrio* transmission in coastal Côte d'Ivoire, 1004
Vibrio spp.
Vibrio, *Salmonella*, and *Aeromonas* isolates from Thai seafoods, 41
Vibrio spp. in shrimp prevalence and characteristics, 1846
Vietnam
Salmonella on chicken meat in Vietnam, 1851
Vinegar
Antibacterial activity of vinegar on spinach leaves, 567
Virulence
Glucose decreases virulence of EHEC, 748
V. cholerae in ice and beverages in Indonesia, 651
Vibrio spp. in shrimp prevalence and characteristics, 1846
Virulence genes
Detection of non-O157 STEC in ground beef, 1939
Resistance and virulence genotypes of *E. faecalis*, 1486
Virulence markers
Bioserotypes and virulence markers of *Y. enterocolitica*, 2219
Vitamin D
Vitamin D and *E. coli* O157:H7, 314
Volatile compounds
Influence of HPH and heat on dairy *Leuconostoc* strains, 1634

Waiting time
Survival of *L. monocytogenes* on fresh-cut cantaloupe, 1912
Wales
Variation in pathogen and indicator annual rates in RTE food, 2238
Walnut
Survival of foodborne pathogens on inoculated walnut kernels, 245
Water
Microbial performance of fresh produce processing, 671
Research protocols for agricultural water, 2251
Water immersion chilling
Chicken immersion chilling with chlorine or ozone, 1139
Water management
Microbial performance of fresh produce processing, 671
Weekly intake
Toxic metals in imported fishery products, 189
Weibull model
D- and z-values for *C. jejuni*, 1029
E. coli O157:H7 survival on romaine lettuce, 480
Modeling of pulsed UV inactivation of pathogens on poultry, 281
Wet cure
L. monocytogenes growth on cold-smoked salmon, 1619
Wheat
Dynamics of radioactive cesium during milling of wheat, 1823
Modeling DON contamination for climate change assessment, 1099
Wireless
Salmonella Typhimurium detection on eggshells with wireless biosensors, 631
Wound response
Wound-induced hydrogen peroxide, 2208

Yerba mate
Antimicrobial activity of yerba mate extracts in pH 6.0 apple juice, 753
Yersinia
Antimicrobial agent interventions for safety of pork variety meats, 1589
Yersinia enterocolitica
Bioserotypes and virulence markers of *Y. enterocolitica*, 2219
Yersinia pestis
Monoclonal antibody for *Y. pestis*, 1555
Yogurt
Bioactive molecules prevent EHEC infection when delivered in food, 1796
Young adults
University food safety media campaign, 1117
Young chicken slaughter
Economic performance and *Salmonella* results, 449

Zanthoxylum xanthoxyloides
Bioefficacy of *Z. xanthoxyloides* oils on *A. obtectus*, 547
Zoonoses
Organic acids and *Salmonella* in pigs, 1974
z-value
Facilitated thermal inactivation of *Salmonella* in ground chicken, 289